



GREAT GIFTS IN A JAR

INTRODUCTION & IDEAS

Most of the following recipes require a quart jar, large or small mouth opening. I find though a large mouth works easier to get the ingredients in.

Besides a quart jar with lids, you will need a large rubber band. A piece of material 8x8 square. Ribbon to decorate. After filling the jars, place the material on the lid and put the rubber band around it to secure it in place. Tie with decorative ribbon and tie the recipe card to the ribbon for the directions on how to bake the ingredients. If you have a printer, print out the tag onto a colorful piece of paper or onto adhesive paper.

When putting in the ingredients, make sure to pack them down tightly. If you have loose ingredients like nuts, M&M, raisins, etc. make sure they are the next ingredient on top of packed brown sugar. If the next layer is to be white sugar or flour, the white sugar or flour will seep through the nuts, M&M, etc some what. Also when using cocoa, wipe inside of jar before adding another ingredient to keep jar looking nice. Have fun and give the filled jar to a friend!

SOME IDEAS TO MAKE YOUR GIFT OF COFFEE OR COCOA MIX MORE SPECIAL:

Get some plastic spoons and dip the spoon end only in melted chocolate chips; sprinkle with non-pareils or colored sugar sprinkles if desired. Let the chocolate set up. Wrap a spoon or two (depending on who the gift is for) in a piece of cellophane and tie with a pretty ribbon. Include this with a gift jar of cocoa mix or coffee mix.

Make some homemade biscotti. After biscotti is cooled, dip half of each stick into melted chocolate chips (or melted vanilla candy coating also known as chocolate bark). Let chocolate set up. Wrap and add as you would the above spoons. Sew up a pretty gift bag from a festive fabric of your favorite holiday calico or even a shiny lame to wrap your gift jar in. Decorate with twigs of silk holly and a pretty ribbon

Place the wrapped jar of mix in a basket and include the recipe if desired so the recipient may make more when their supply runs out. Add a bag of home made cookies, a couple of coffee mugs and a CD of holiday music.

SOME IDEAS FOR MAKING YOUR GIFT OF COOKIE MIX MORE SPECIAL:

Wrap your jar in a fabric bag as described above, but add a cookie cutter or a wooden spoon to the jar instead of the chocolate spoons. Place the jar in a mixing bowl and add a new digital timer.

Place a jar of cookie mix and a jar of cocoa mix in a basket together to give to a young family with children.

Put cookie mix in a cookie jar, wrap the jar containing the mix with a couple of new kitchen towels so it won't rattle inside the cookie jar.

Make a basket with three different cookie mixes in it and give to a family with school aged kids who will be on vacation during the holidays.

MASTER MIX:

Master Mix

4 cups unsifted, all purpose white flour (spoon lightly into cup and level off)
1 cup butter flavor or solid white shortening
1/3 cup double-acting baking powder
1 cup nonfat dry milk powder
4 cups whole wheat flour
3 tablespoons sugar
2 teaspoons salt

1. Into a large bowl, sift together 4 cups white flour, the baking powder, sugar and salt. This removes lumps and helps mix ingredients.
2. Cut in shortening with 2 knives, pastry blender, or fingers until it looks like coarse oatmeal.
3. Stir in the dry milk.
4. Stir in the 4 cups of whole wheat flour; mix well.
5. Store in covered container at room temperature.

Yield: 11 cups. Keeps about 2 months. For longer storage refrigerate or freeze.

Notes:

To measure Master Mix: stir lightly and pile into cup (do not shake) and level off. You may use less whole wheat flour and more white flour if you wish. Just be sure the total flour used is 8 cups.

Variations

Margarine or Butter Master Mix. Reduce salt to 1 1/2 teaspoons. Use 1 1/4 cups margarine in place of shortening. Choose a margarine which lists a liquid vegetable oil as first ingredient for more polyunsaturates. Keep refrigerated. The Master Mix can be used to make many dishes easily. Unlike a purchased mix, this homemade mix allows you to choose your own combination of ingredients. The recipe may be doubled if desired.

The Master Mix is lower in fat than some but gives very good results. Sugar has been reduced in some of the recipes, but other ingredients have been used to enhance flavor. Thus in banana bread only 1/4 cup of sugar is used but more banana is called for than in traditional recipes.

Simple meals and leftovers can be sparked up by adding a homemade hotbread or other food made from the Master Mix.

How to Use Dried Eggs in the Master Mix recipes If you have dried eggs on hand you can use them in the Master Mix recipes instead of fresh ones. The table below shows how to reconstitute the dried eggs. If you prefer, you may add the dried eggs to the dry ingredients and the water to the liquid in the recipe.

Dried Egg Substitutions

Dried Eggs + Water = Eggs

1/4 cup + 1/4 = cup 1

1/2 cup + 1/2 = cup 2

Note: Use the dried eggs only in recipes requiring thorough cooking.

THE RECIPES . . .

1001 COOKIE MIX

Makes 10 cups.

5 cups all-purpose flour

3 3/4 cups sugar

2 tablespoons double acting baking powder

2 teaspoons salt

1 1/2 cups PLUS 2 tablespoons butter, softened

Spoon flour into measuring cup and level with spatula. Put in large bowl with at least a 4-quart capacity. Measure sugar, baking powder and salt into flour. Stir until mixture is thoroughly blended. Add butter and use pastry blender or clean hands to work into dry ingredients until mixture resembles coarse meal.

Store covered in airtight container in refrigerator or freezer. Do NOT press down.

Use mix at room temperature. Spoon lightly into measuring cup, level with spatula.

Tips.

When using margarine, do not use diet, whipped or soft.

* Have all ingredients at room temperature.

* Do not sift flour -- spoon lightly into measuring cup and level off.

* Use standard measuring cups and spoons.

AMARETTO COFFEE CREAMER

3/4 cup non-dairy coffee creamer

1 tsp. almond extract

1 tsp. ground cinnamon

3/4 cup confectioners sugar

Combine all ingredients in a container with a tight fitting lid. Shake well to blend. Store in airtight container and give creamer with the recipe for Amaretto Coffee. Yields 12 servings.

Attach to the jar:

Amaretto Coffee: In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

APPLE, CINNAMON, WALNUT OATMEAL MIX

1 package {7 oz.} dried apples
1 container {18 oz.} quick-cooking oats
1 jar {3 oz.} non-dairy creamer
1/2 cup firmly-packed brown sugar
1/2 cup chopped walnuts
1 teaspoon salt
2 teaspoons ground cinnamon

Place dried apples in a processor; process until finely chopped. Add remaining ingredients and process until well blended. Store in airtight container. Give with serving instructions. Makes 7 1/2 cups mix; about 15 servings.

ATTACH TO JAR OR CONTAINER: Stir 2/3 cup boiling water into 1/2 cup oatmeal mix until well blended. Let stand until thickened.

APPLE CAKE IN A JAR

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons salt
2 teaspoons baking soda
3 cups all-purpose flour
2/3 cup water
3 cups grated apple
2/3 cup raisins
2/3 cup chopped walnuts

8 straight-sided wide-mouth pint canning jars

Preheat oven to 325 degrees F (165 degrees C). Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside.

Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts. Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored with other canned food for up to a year.

APPLE MUFFIN MIX

2 c Self rising flour

1/2 c Sugar

1/4 c Brown sugar

1 ts Cinnamon

1/4 ts Nutmeg

1 c Chopped dried apple

Mix: Combine and store in an airtight container.

Attach this to the Jar:

1 pk Mix

1 Egg

3/4 c Milk

1/4 c Vegetable oil

Preheat oven to 400. Mix all ingredients just until moistened. Fill greased muffin cups 3/4 full. Bake 15-18 minutes, or until golden brown.

APPLE NUT PANCAKES

3 cups nonfat dry milk

2 1/2 cups all-purpose flour

1 cup whole wheat flour

1 cup coarsely ground pecans

1/3 cup sugar

1/4 cup baking powder

1 1/2 teaspoons salt

1/2 teaspoon ground cinnamon

1 package dried apples -- cut into small pieces

Combine dry milk, flours, pecans, sugar, baking powder, salt and cinnamon in large bowl. Stir in dried apples. Store in a jar. Attach the following instructions to the jar: (Makes 8 1/2 cups pancake mix)

Combine 2 3/4 cups pancake mix, 1 1/4 cups water, 1 egg, and 2 Tbsp. vegetable oil in a medium bowl. Stir just until moistened. Grease and preheat griddle. For each pancake, pour about 1/4 cup batter onto griddle. Cook until top of pancake is full of bubbles and underside is golden brown. Turn with spatula and cook until remaining side is golden brown. Makes about 14 pancakes To make the gift extra special, place it in a basket lined with a holiday cloth place mat, and add a jar of Apple Butter.

APPLE PIE IN A JAR

4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon salt
10 cups water
3 tablespoons lemon juice
7 quarts peeled, cored and sliced apples

Place a rack in the bottom of a large stock pot. Fill pot with hot water. Sterilize 7 1-quart canning jars, 7 lids, and 7 rings by placing on rack, jars upright. Bring water to a boil. Boil 10 minutes. Remove with a holder and allow jars to air-dry. Save water for processing apples.

Combine sugar, cornstarch, cinnamon, nutmeg, salt, and water in a large saucepan. Place over high heat and cook until thick and bubbly, stirring frequently. Remove from heat and stir in lemon juice.

Tightly pack apples into sterilized jars. Slowly pour syrup over apples, covering them completely. Gently tap jars on countertop to allow air bubbles to rise. Screw lids on jars.

Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Add more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes. Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Sealed jars can be stored for up to a year.

APPLESAUCE CAKE IN A JAR

2/3 c Shortening
2 2/3 c Granulated sugar
4 ea Large eggs
2 c Applesauce
2/3 c Water
3 1/3 c All-purpose flour, sifted
1/2 ts Baking powder
2 ts Baking soda
1 1/2 ts Salt
1 ts Ground cinnamon
2 ts Ground cloves
2/3 c Nuts; chopped, optional

Sterilize 8 (12 oz Ball Quilted Crystal - #14400-81400) canning jars, lids and rings by boiling for 10 minutes. Remove the jars and allow to air-dry and cool. Leave the lids and rings in the hot water until ready to use.

Once the jars are cool enough to handle, grease them (use a pastry brush) with shortening (DO NOT use Pam or Baker's Secret); set aside. Cream together the shortening and sugar. Beat in the eggs, one at a time, until the mixture is light and fluffy. Add the applesauce and water; set aside.

In another bowl, sift together the flour, baking powder, baking soda, salt, cinnamon and cloves. Blend dry ingredients into the applesauce mixture.

Fold in the nuts. Pour batter into the jars, filling them about 1/2 full.

Place jars onto a cookie sheet or they'll fall over. Bake in a preheated 325-degree oven for 35-40 minutes or until a pick inserted deep into the center of each cake comes out clean. Remove jars from the oven, one-at-a-time (use HEAVY-DUTY MITTS, the jars ARE HOT!); place a lid, then a ring on top and screw down tightly.

Place jars onto your counter top to cool. You'll know when the jars have sealed, you'll hear a plinking sound. If you missed the sound, test them by pressing down on the lids once the jars have cooled--they shouldn't move at all.

Store jars in a cool, dry place. They should keep for about a year.

BACON-FLAVOURED DIP MIX

2 tb Instant Bacon Bits
1 tsp Instant Beef Bouillon
1 tb Instant Minced Onion
1/8 tsp Minced Garlic

Combine all ingredients in a small bowl; blend well. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label as Bacon-Flavored Dip Mix. Store in a cool, dry place and use within 6 months. Makes 1 package (about 3 T) of mix.

Bacon Flavored Dip: Combine 1 cup of sour cream and 1 package of mix. Chill at least 1 hour before serving. Makes about 1 cup of dip.

VARIATIONS: Substitute 1 cup yogurt, 1 cup cottage cheese or 1 (8 oz) package of softened cream cheese for sour cream.

BANANA BREAD

2 1/2 cups Master Mix
Attach this to the Jar:
2 eggs
1 1/4 cups mashed banana (about 3)
1/4 cup sugar
1 teaspoon banana or vanilla flavoring
1/4 cup water
1/2 teaspoon baking soda

Beat eggs and sugar together in a bowl until well blended. Mix in flavoring, soda, mashed banana, and water. Stir in the Master Mix just until all dry ingredients are coated. Pour into a greased 9x5x3-inch loaf pan. Bake in a 350oF oven for 45 to 55 minutes or until brown.

BANANA NUT BREAD BAKED IN A JAR

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
2 cups mashed bananas
2/3 cup water
3 1/3 cups all-purpose flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2/3 cup chopped pecans

Cream shortening and sugar. Beat in eggs, bananas, and water.

Sift together flour, baking powder, soda, salt, cinnamon, and cloves. Add to banana mixture. Stir in nuts. Pour mixture into greased WIDE MOUTH pint jars, filling 1/2 full of batter. Do NOT put lids on jars for baking. Be careful to keep the rims clean, wiping off any batter that gets on the rims.

Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored in a cool dry place for up to 6 weeks.

BASIC CAKE MIX

8 c Cake Flour

1/4 c Baking Powder

2 1/2 c Vegetable Shortening

6 c Sugar

1 1/2 ts Salt

In a large bowl, sift together cake flour, sugar, baking powder and salt. Mix well

With a pastry blender, cut in shortening until the mixture is as fine as cornmeal.

Put in a large airtight container. Label as Basic Cake Mix and store in a cool dry place. Use with 10 to 12 weeks.

Makes about 16 cups of mix.

BASIC COFFEE CAKE

2 cups Master Mix

1 egg

1/4 cup sugar

1/2 cup water

Combine Master Mix and sugar. Mix egg and water and stir into dry ingredients until just blended. Spread in 8-inch square pan and sprinkle with topping. Bake at 375°F for about 20 minutes.

Cinnamon Topping

1/3 cup brown sugar (or white)

1 teaspoon cinnamon

2 tablespoons

2 tablespoons Master Mix

margarine or butter

Combine dry ingredients and cut in margarine. Spread over batter before baking.

Apple Cake:

Top Basic Coffee Cake with apple slices arranged in a pretty design. Sprinkle with a mixture of 2 tablespoons sugar and 1 teaspoon cinnamon.

BASIC COOKIE MIX

4 cups sifted all-purpose flour

4 cups white sugar

1 1/2 cups dry milk powder

1 1/2 tablespoons baking powder

1 1/2 teaspoons salt

Place all ingredients in a large bowl and mix well with a spoon. Sift mixture twice. Store in a tightly covered container as it keeps well for several weeks at room temperature.

BASIC PANCAKE MIX

10 cups all-purpose flour
2 1/2 cups nonfat dry milk
1/2 cup granulated sugar
1/4 cup baking powder
2 tablespoons salt

Combine all ingredients in a mixing bowl. Stir together to blend well.

Place in a large container until ready to use or place in individual storage bags (1 1/2 cups in each bag). Store in cool, dry place for up to 8 months. Makes 13 cups of dry mix.

2 cups of Basic Pancake Mix

Attach this to the Jar:

1 egg, beaten
1 1/4 cups water or milk

Combine all ingredients; stirring just enough to moisten dry ingredients. Drop by spoonfuls onto a hot non-stick or greased griddle or fry pan. Turn when bubbles appear on the surface of the cakes. Cook until well browned. Makes about 12 to 16 pancakes

BAVARIAN MINT COFFEE CREAMER

3/4 cup non-dairy coffee creamer

1/2 cup Dutch process cocoa

3/4 cup confectioners sugar

1/2 tsp. peppermint extract

Combine all ingredients in a container with a tight fitting lid. Shake well to blend. Store in airtight container and give creamer with the recipe for Bavarian Mint Coffee. Yields 15 servings. To make Bavarian Mint Coffee: In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

BEAN SOUP MIX

*****MIX AND POUR INTO JAR*****

1/4 cup dried garbanzo beans

1/4 cup dried navy beans -- black beans or lima beans

1/4 cup dried red kidney beans -- soy beans or pinto beans

1/4 cup dried whole or split peas

3 tablespoons minced dried onion

2 tablespoons whole wheat berries

2 tablespoons pearl barley

2 tablespoons dried celery flakes

2 teaspoons instant beef bouillon granules

1/2 teaspoon dried basil -- crushed

1 bay leaf

Attach to the jar:

To make Bean Soup:

Combine contents of package with 7 cups water in a 3-quart saucepan. Bring to boiling; reduce heat. Cover and simmer 2 minutes. Remove from heat, cover, and let stand 1 hour. (Or soak bean mixture in the water overnight in a covered pan.) Do not drain. Bring beans and liquid to boiling, reduce heat. Cover and simmer 1-1/2 to 2 hours or until beans are tender. Stir in one cup diced ham or 1 pound Italian sausage which has been cooked, crumbled and drained. Remove bay leaf. Season to taste with salt or seasoned salt.

Variation: Add one 16-oz. can tomatoes, cut up and undrained and one medium carrot, chopped. Cover and simmer for 30 more minutes. Season to taste.

To give these soups as gifts, use canning jars for the mixes. Cut a piece of fabric in a circle which is several inches larger than the jar lid and place the flat lid on the jar. (Pinking shears make a nice edge.) Secure the fabric to the lid with a rubber band or use the canning jar ring. Attach the directions to the jar with a ribbon or raffia. These soups would be nice grouped in baskets with bread mixes for a gift of a complete meal.

BEEF GRAVY MIX

1-1/3 cups instant nonfat milk powder
3/4 cup flour
3 tablespoons instant beef bouillon granules
1/8 teaspoon ground thyme
1/4 teaspoon onion powder
1/8 teaspoon ground sage
1/2 cup butter or margarine
3 teaspoons brown sauce for gravy

Combine milk powder, instant flour, bouillon granules, thyme, onion powder and sage. Stir with a wire whisk to blend. Cut in butter or margarine until evenly distributed. Drizzle brown sauce for gravy over mixture. Stir with wire whisk until blended. Spoon into a 3-cup container with a tight-fitting lid. Label with date and contents; store in the refrigerator. Use with in 4-6 weeks.

BEIGNET MIX

1 cup all purpose flour

1/2 cup sugar

1/4 teaspoon cinnamon

1/8 teaspoon nutmeg

1/4 teaspoon salt

In a medium mixing bowl, combine all the ingredients. Store the mix in jar.

Attach a label to the jar with the following instructions:

Beignets

1/4 cup butter or margarine

3/4 cup water

3 teaspoons sugar

1 package Beignet mix

4 large eggs

vegetable oil for frying

In a medium saucepan, combine the butter, water, and sugar. Bring the mixture to a boil and remove the pan from the heat. Add the Beignet mix and beat with a wooden spoon until the mixture leaves the sides of the pan. Add the eggs, one at a time, and beat until the mixture is smooth. Heat 4 inches of oil in a heavy 5 to 6 quart saucepan to 360 degrees. Drop the dough by tablespoonfuls into the oil, and cook about 3 minutes until each is puffed and golden. Drain the beignets on paper towels and sift powdered sugar over each one. Serve iwth French Roast coffee. Makes 2 dozen.

BISCUIT MIX

4 cups unbleached white flour

2/3 cup instant non fat dry milk

1 tsp salt

3 tbsp double acting baking powder

1/2 cup good vegetable oil

Mix flour, milk, salt and baking powder together in blender or food processor. Mix well, then blend in the oil. Empty into covered container, and store in fridge until needed.

This yields about 5 cups of mix. Each cup of mix makes about six biscuits.

Attach this to the Jar:

Add 1/2 cup water to each 1 cup of mix.

Roll out dough 1/2 inch thick on lightly floured board, cut into biscuits & bake on a greased cookie sheet in a pre heated 425 deg. oven for approx. 10 minutes

BISCUITS

2 cups Master Mix

Attach this to the Jar:

1/3 to 1/2 cup water

Add 1/3 cup water and stir. Add a little more water if needed to form a soft dough.

Knead gently about 12 times in a bowl or on a surface sprinkled with Master Mix.

Roll or pat into 1/2 inch thickness. Cut into circles using a floured biscuit cutter, or cut into squares or triangles with a knife.

Brush tops of biscuits with milk. Bake at 425oF for 10 to 15 minutes. Makes 8 to 12 biscuits.

BLUEBERRY MUFFINS

3 cups Muffin Mix
2 tablespoons brown sugar
1 teaspoon ground cinnamon

Attach this to the Jar:

1 1/4 cups fresh or frozen blueberries
1 cup milk
2 eggs
1/4 cup applesauce
1 teaspoon vanilla extract

Combine dry mix and stir in blueberries. In another bowl, beat milk, eggs, applesauce and vanilla. Stir into blueberry mixture just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 425°F for 15-18 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack. (Can substitute other kinds of berries for blueberries and/or add nuts.) Yield: about 1 dozen.

BAVARIAN MINT FLAVORED COFFEE

1/4 C. Powdered Creamer

1/3 C. Sugar

1/4 C. Instant Coffee

2 T. Powdered Baking Cocoa

2 hard candy Peppermints

Process in a blender on liquefy until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water.

BEST EVER CHOCOLATE CHIP COOKIES

1 2/3 cups all-purpose flour

3/4 teaspoon baking soda

1/2 cup white sugar

2 cups semisweet chocolate chips

1/2 cup packed brown sugar

Combine the flour, baking soda, white sugar, and the chocolate chips. Place 1/2 of the mixture in a clean quart sized glass jar, and pack firmly. Place the brown sugar on top, again packing firmly. Place the remaining flour mixture on top. Cover with a lid.

Attach an index card with the following directions:

Empty contents of jar into a large bowl. In separate bowl combine 3/4 cup of butter, 1 1/2 eggs, and 1 teaspoon vanilla. Beat until creamy. Add to dry mixture.

Drop by tablespoonful onto an ungreased cookie sheet, and bake in a preheated 375 degrees F (190 degrees C) oven for 8 to 10 minutes. Makes 2 dozen.

BOUQUET GARNI SEASONING BUNDLES

2 tablespoons dried parsley flakes
1 bay leaf
2 tablespoons dried instant minced onion
1 tablespoon dried celery leaves
1/2 teaspoon thyme
1/2 teaspoon marjoram leaves
10 whole black pepper corns

Cheesecloth

twine

Cut cheesecloth into 6 inch double squares. Place above ingredients in center, bring up sides of cheesecloth and wrap twice and tie securely with the twine. Make several at a time and store in air tight container. Drop into soups and stews for a wonderful flavor. Makes a wonderful gift in a decorative jar.

BRAN MUFFINS

1 1/2 c All bran cereal

1 1/4 c Self rising flour

1/2 c Sugar

1 c Golden raisins

Mix all together. Store in jar.

Attach this to the Jar:

1 pk Mix

1/2 c Butter, melted

1/2 c Milk

1 Egg, beaten

Mix: Combine all ingredients and store in an airtight container.

Variation: Bran Muffins: Preheat oven to 400. Combine all ingredients just till moistened. Grease muffin cups and fill 2/3 full. Bake 16-18 minutes. -MAKES 1 DOZEN

Variation: Pineapple Bran Muffins: Add 1 (8 oz) can drained crushed pineapple to the batter.

BRANDIED PINEAPPLE

2 fresh -- ripe pineapples

1 3/4 cups sugar

1 fifth -- (3 3/4 cups) brandy

Trim the pineapple, cut off the rind and cut vertically into fourths. Cut off the core. Cut the pineapple into 1/2-inch chunks. Pack into sterilized jars. Pack tightly, because the pineapple will shrink.

Place sugar and brandy in a saucepan. Stir over low heat until sugar dissolves. Do not bring brandy to a boil.

Pour the hot brandy mixture over the fruit in the jars. Cover tightly with lids and store in a cool place for 6 weeks or longer. Serve over ice cream or cake.

Makes about 1 1/2 to 2 quarts, depending on the size of the pineapple chunks and the shape and size of the jars.

BREAD COATING FOR CHICKEN, PORK CHOPS OR FISH

2 c. dry bread crumbs

1/4 c. flour

3 Tbsp. paprika

4 tsp. salt

2 tsp. each: sugar, onion powder and ground oregano

1 tsp. ground red pepper

1/2 tsp. garlic powder

1/4 c. solid shortening

Mix dry ingredients well together. Cut in shortening until mixture is crumbly.

Store in tightly covered container. Makes about 2-2/3 cups, enough for 4 chickens.

Use about 2/3 cup per chicken.

Attach this to the Jar:

Dip chicken pieces into milk then into coating. Arrange in single layer in ungreased shallow baking dish. Bake in preheated 400 degrees oven for 50 to 60 minutes or until tender and brown. Use same method for coating pork chops or fish and bake until done.

BREADSTICKS

1 cup Master Mix

1/4 cup water (about)

1/4 cup cornmeal or flour

sesame or caraway seeds

1/4 teaspoon salt

Combine mix and additional ingredients and store in jar.

Attach this to the Jar:

Add water to form dough.

Knead 12 times. Shape into pencil-like strands 1/2 inch thick. Cut into 3-inch lengths.

Roll in sesame or caraway seeds if desired.

Bake at 400oF for about 20 minutes or until brown and crisp.

For extra crispness, when sticks are brown, turn off oven and leave sticks in oven for 10 minutes or so.

BROWNIE CAKES

2 Canning jars (wide mouth)
1 c All-purpose flour
1 c Sugar
1/2 ts Baking soda
1/4 ts Ground cinnamon (optional)
1/3 c Butter or Margarine
1/4 c -Water
3 tb Unsweetened cocoa powder
1/4 c Buttermilk
1 Egg beaten
1/2 ts Vanilla extract
1/4 c Walnuts finely chopped

Here's one you can start out with, it makes 2 jars. Every recipe technique is the same, just different ingredients.. Sterilize, two 1-pint straight-sided wide-mouth canning jars specifically made for canning jams and jellies lids and rings by boiling for 10 minutes (keep the lids and rings in the hot water until ready to use) set aside. In a small bowl stir together flour, sugar, baking soda and cinnamon, if desired. Set aside. In a medium saucepan combine butter or margarine, water and cocoa powder; heat and stir until butter or margarine is melted and mixture is well blended.

Remove from heat; stir in flour mixture. Add buttermilk, egg and vanilla, beat by hand until smooth. Stir in nuts. Pour mixture into the prepared canning jars; place jars onto a cookie sheet. Preheat oven to 325-degrees.

Bake for 35-40 minutes or until a pick inserted deep into each cake comes out clean. Remove cakes from the oven, one at a time. Place a lid, then a ring onto the jars and screw down tightly. USE HEAVY-DUTY MITTS, the jars ARE HOT!! Place jars onto your counter to cool. You'll hear a plinking sound. If you miss the sound, wait until the cakes are cool and press on the lids, they shouldn't move at all, that means they've sealed.

Store cakes in a cool, dark place. They should last up to a year--I don't know, they've never lasted that long around here! If you'd like to decorate them, place a wad of cotton in the center of each lid, then place a piece of decorative cloth, about 3-inches larger in circumference than the lid, (cut with pinking shears) on top of the cotton. Screw the ring back on (by this time the rings can be removed as the lids should be sealed). Use your imagination when decorating--a hot glue gun works wonders (dried flowers, ribbon, etc). These make WONDERFUL Christmas gifts.

BROWNIES

6 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons salt
8 cups sugar
1 can (8 ounces) baking cocoa
2 cups vegetable shortening

In a large bowl, combine first five ingredients. With a pastry blender, cut in shortening until evenly distributed. Store in a large airtight container in cupboard. Keeps 10-12 weeks. Yield: about 17 cups of mix.

Attach to the jar:

Brownies

2 eggs
1 cup sugar
1/4 cup water
1/3 cup cocoa
2 tablespoons soft margarine 1 1/3 cups Master Mix
1/2 cup chopped nuts (optional)
1 teaspoon vanilla

Beat eggs, water and margarine together until fluffy. Stir in vanilla, sugar and cocoa. Add Master Mix and blend well. Fold in nuts. Spread in a greased 8x8x2 inch pan. Bake in 350oF oven for about 30 minutes. Makes 16.

BROWNIE MIX IN A JAR

2 1/4 cups sugar

2/3 cup cocoa powder { be sure to wipe out inside of jar with a dry paper towel after adding the cocoa powder }

2/4 cup chopped pecans

1 1/4 cups flour mixed with 1 tsp. baking powder and 1 teaspoon salt

Layer ingredients in a 1 quart wide mouth canning jar. press each layer firmly in place before adding the flour mixture.

Instructions to attach to jar:

1.} Empty jar of brownie mix into a large mixing bowl. Use your hands to thoroughly blend mix.

2.} Add: 1 1/2 sticks butter or margarine melted, DO NOT USE DIET MARGARINE 4 eggs, slightly beaten

3.} Mix until completely blended.

4.} Spread batter into a sprayed 9"x 13" inch baking pan.

5.} Bake at 350% for 30 minutes. Cool completely in pan. Cut into 2 " squares.

Makes 2 dozen

BROWNIE MIX IN A JAR II

2 1/4 cups white sugar
2/3 cup cocoa
1/2 cup chopped pecans
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Mix together flour, baking powder, and salt. Set aside.

Layer ingredients in a 1 quart "wide mouth" canning jar. Press each layer firmly in place before adding the flour mixture. NOTE: Be sure to wipe out the inside of the jar with a dry paper towel after adding the cocoa powder.

Instructions to attach to jar:

Brownie Mix in a Jar II

1. Empty jar of brownie mix into a large mixing bowl. Use your hands to thoroughly blend mix.
2. Add 3/4 cup butter or margarine melted. DO NOT USE DIET MARGARINE. Add 4 eggs, slightly beaten.
3. Mix until completely blended.
4. Spread batter into a sprayed 9 x 13 inch baking pan.
5. Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool completely in pan. Cut into 2 inch squares. Makes 2 dozen Brownies. Makes 2 dozen

BUTTER MILK RANCH DIP

*****MIX TOGETHER IN A SMALL BAGGIE*****

2 tablespoons Saco cultured buttermilk blend

3 tablespoons nonfat dry milk

1/4 teaspoon garlic powder

1/2 teaspoon Italian seasoning

For dip: With a wire whisk, mix 1/2 cup water with 2 tablespoons fat-free mayonnaise and the bag of dip mix. Combine well. Chill for a few hours to thicken before serving. *always store mixes in a cool, dry place. Dip for veggies & pretzels. Marinade & glaze for grilled chicken. Spread on toasted bagels. Slather on baked potatoes stuffed with broccoli. Use like a barnaise sauce over cooked green veggies.

BUTTERSCOTCH BROWNIE MIX

1/2 cup firmly packed flaked coconut

3/4 cup chopped pecans

2 cups firmly packed brown sugar

2 cups flour mixed with 1 1/2 Tbsp. baking powder and 1/4 tsp. salt

Layer ingredients in order given in a 1-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Attach this to the Jar

Butterscotch Brownies

1. Empty jar of brownie mix into large mixing bowl. Use your hands to thoroughly blend mix.

2. Add: 3/4 cup (1 1/2 sticks) butter or margarine, not diet, very soft 2 eggs, slightly beaten and 2 tsp. vanilla (opt.) 3. Mix until completely blended.

4. Spread batter into a sprayed 9x13 metal pan.

5. Bake at 375 degrees F for 25 minutes. Cool 15 minutes in baking pan. Cut brownies into 1 1/2 inch squares.

Makes 2 dozen brownies

BUTTERY BUTTERMILK SCONE MIX

9 to 11 scones per batch

9 cups unbleached all purpose flour

3/4 cup buttermilk powder

2 1/4 cups sugar

1 3/4 teaspoons salt

3 tablespoons baking powder

1 1/2 teaspoons baking soda

3 cups (1 1/2 lbs.) very cold, unsalted butter - cut into chunks

In a large bowl, place flour, buttermilk powder, sugar, salt, baking powder and baking soda. Using a large whisk, stir dry ingredients together very well. By hand, or using a pastry blender, cut butter into ingredients to form a grainy, uneven mixture (it doesn't have to be perfect - some larger chunks are fine). You may also do this with a food processor. Process about one-third of the mix at a time, pulsing the processor to cut the fat into the flour.

ATTACH TO JAR:

To make scones:

3 cups scone mix

1 egg

1/3 - 1/2 cup water or one of the following: orange juice, lemonade, ginger ale, seltzer

1 teaspoon vanilla

Garnish:

1 beaten egg white

coarse sugar

Preheat oven to 425 F. Line a baking sheet with parchment paper.

Place mix in a bowl and make a well in center. Stir together egg, water and vanilla and gently blend in with fork to make a soft mass. Turn out onto a lightly floured work surface and knead about 15 seconds. Pat into an 8-inch round and cut into wedges. Brush with egg white and sprinkle with sugar. Bake on upper third of oven. After 10 minutes, reduce heat to 400 F. Bake until nicely golden - 15 to 18 minutes.

CAFE CAPPUCINO FLAVORED COFFEE

1/4 C. Powdered Creamer

1/3 C. Sugar

1/4 C. Instant Coffee

1 Orange flavored piece of hard candy

Process in a blender on liquefy until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

CAFE SWISS MOCHA FLAVORED COFFEE

1/4 C. Powdered Creamer

1/3 C. Sugar

1/4 C. Instant Coffee

2 T. Powdered Baking Cocoa

Process in a blender on liquefy until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

CAFE VIENNA--INTERNATIONAL COFFEE

1/2 cup Instant coffee

2/3 cup Sugar

2/3 cup Nonfat dry milk

1/2 teaspoon Cinnamon

Layer all in jar.

Attach to the jar:

Use 2 teaspoons per cup of hot water.

CAFE VIENNESE FLAVORED COFFEE

1/4 C. Powered Creamer

1/3 C. Sugar

1/4 C. Instant Coffee

1/2 tsp. Cinnamon

Process in a blender on liquefy until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water.

CAJUN SPICE SEASONING MIX

3/4 cup salt

1/4 cup ground cayenne pepper

2 tablespoons ground white pepper

2 tablespoons ground black pepper

2 tablespoons paprika

2 tablespoons onion powder

2 tablespoons garlic powder

While holding a pint canning jar at an angle, add ingredients to create a "sand art" look. The salt and cayenne may be divided into smaller portions and used to separate other spices. I found it simplest to use 7 cups--one with each spice in it--and add them to my jar with a spoon, as I want to create the special look.

CALIFORNIA CORN BREAD MIX

This is a sweet, cake-like corn bread that is delicious with honey butter.

2 cups Bisquick baking mix

1/2 cup cornmeal

1/2 cup sugar

1 Tbsp. baking powder

In a large glass or ceramic bowl, stir all the ingredients together. Store in jar.

Attach this to the Jar

California Corn Bread

1 package California Corn Bread Mix

2 eggs

1 cup milk

1/2 cup butter, melted

Preheat the oven to 350 degrees F. Place the corn bread mix in a large mixing bowl and add the eggs, milk and butter. Blend until the mixture is smooth. Poor into a greased 8-inch baking pan and bake for 30 minutes.

CANDY COATED CHOCOLATES GIFT JAR COOKIE MIX

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts
1 cup mini candy-coated chocolate pieces
1/2 cup raisins
3/4 cup packed brown sugar
1 1/4 cups quick cooking oats

In a medium bowl, stir together the flour, baking soda, salt and cinnamon. In a 1 quart glass jar, layer the ingredients in the following order: Flour mixture, walnuts, 1/2 cup of the mini candy coated chocolates, oats, remaining candies, and brown sugar. pack down well after each addition and attach a tag with the instructions.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together 3/4 cup of butter, 1 egg and 3/4 teaspoon of vanilla until light and fluffy. Stir into the contents of the jar until well blended.

Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

CANDY COOKIE MIX

1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 tsp. powdered vanilla
1 tsp. baking soda
2 cups flour

Combine all ingredients in a medium bowl. Whisk the ingredients together until they are evenly distributed, making sure all brown sugar lumps are crushed. Store in an airtight container

Attach this to the Jar

Candy Cookies

Makes 3 dozen cookies

1 cup unsalted butter or margarine, softened

1 large egg

1 package Candy Cookie Mix

1 cup candy bar chunks (Reese's peanut butter cups, Butterfinger bars, white or milk chocolate chunks)

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth.

Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

CANNED APPLE CAKE JAR CAKE

2/3 c Shortening
1/2 ts Baking powder
3 1/3 c Sugar
2 ts Baking soda
4 Eggs
1 1/2 ts Salt
2 c Applesauce
1 ts Cinnamon (ground)
3 1/3 c Flour
1 ts Cloves (ground)
1 c Raisins
1/2 c Pecans (chopped)

Grease 8 WIDE-MOUTH pint canning jars with melted shortening. Use a brush and avoid getting grease on the jar rims. Cream shortening and sugar. Beat in eggs and applesauce. Sift together the dry ingredients and blend them into the applesauce mixture. Add the raisins and nuts and divide the batter evenly between 8 widemouth pint jars. The jars will be more than half full. Bake open jars about 60 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece wide-mouth canning lid. The lid will form a vacuum seal as the jar cools. Jars of cooled bread may be stored on the pantry shelf with other canned foods or may be placed in a freezer. The bread is safe to eat as long as jars remain vacuum sealed and free of mold growth.

CAPPUCCINO MOCHA MIX

6 Tablespoons plus 2 teaspoons instant espresso coffee powder

3 Tablespoons plus 1 teaspoon unsweetened cocoa

1-1/4 cups powdered nondairy creamer, plain or Irish cream

1/2 cup plus 2 Tablespoons granulated sugar

2 teaspoons ground cinnamon

In a medium bowl, stir together espresso coffee powder, cocoa, nondairy creamer, sugar and cinnamon. Store tightly covered.

For the gift label: "For each cup of cappuccino, measure 4 tablespoons mix into a coffee mug and stir in 6 oz. of boiling water." Makes 2 1/2 cups of mix (enough to 10 servings).

CARAMEL NUT CAKE IN A JAR

2 cups packed brown sugar
2/3 cup white sugar
1 cup butter, softened
4 eggs
2/3 cup milk
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon salt
1 cup chopped walnuts
6 straight-sided wide-mouth pint canning jars with lids

Directions

1) Sterilize 6 (1 pint) straight sided wide mouth canning jars, lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until needed. Preheat oven to 325 degrees F (165 degrees C). Dry jars and let them come to room temperature. Grease insides of jar well. 2) In a medium bowl, sift together the flour, baking powder, soda and salt. Set aside. 3) In a large bowl, cream sugars and butter with electric mixer. Add eggs and mix well. Add milk and vanilla and mix well. 4) Add flour mixture and blend with a large spoon. Gently fold in nuts. 5) Place 1 cup batter into each of the greased one pint wide mouth canning jars. Wipe any batter from rim. Place jars on baking sheet. Bake at 325 degrees F (165 degrees C) for 50 minutes or until toothpick inserted deep of center of cake comes out clean. 6) Make sure jar rims are clean. (If they're not, jars will not seal correctly). While jars are still hot, place lids on jars, and screw rings on tightly. Jars will seal as they cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed. 7) Keep in refrigerator for prolonged storage.

CARAMEL SQUARES

1 (14 ounce) package individually wrapped caramels, unwrapped

1 (18.25 ounce) package German chocolate cake mix

1 cup chopped peanuts

1 cup semisweet chocolate chips

Layer the cake mix, peanuts, and chocolate chips in a jar and seal. Attach the unwrapped caramels in a plastic bag to the jar.

Attach the following to the jar:

Caramel Squares

3/4 cup shortening

2/3 cup evaporated milk

Preheat oven to 350 degrees F. Grease 9 inch square baking pan. Mix shortening and cake mix until smooth. Add in 1/3 of a cup of the milk and peanuts and mix well.

Mixture will be crumbly. Press half of mixture into baking pan and bake for 8 minutes. Over low heat, melt caramels and 1/3 cup of the evaporated milk in top of a double boiler. Stir until smooth. Remove from heat. Sprinkle chocolate chips over warm dough. Spread the caramel mixture over the chips. Add the rest of the cake mixture over the caramel. Bake for 18 to 20 minutes. Let cool before cutting into bars. Makes 2 dozen.

CARROT CAKE MIX

2 cups sugar
2 tsp. powdered vanilla
1/2 cup chopped pecans
3 cups all-purpose flour
2 tsp. baking soda
1 Tbsp. cinnamon
1/4 tsp. nutmeg

Combine and blend ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar

Carrot Cake

Makes 1 13x9-inch cake

1 package Carrot Cake Mix

1 1/2 cups vegetable oil

3 large eggs

3 cups grated carrots

1 (8-ounce) can crushed pineapple

Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

CARROT-RAISIN BREAD IN A JAR

2- 2/3 cups White Sugar
2/3 cup Vegetable Shortening
4 Eggs
2/3 cup Water
2 cups shredded Carrots
3 1/2 cups all-purpose Flour
1/4 tsp. Cloves
1 tsp. Cinnamon
1 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. Salt
1 cup Raisins

You will need 6 wide-mouth pint-size canning jars, metal rings and lids. Don't use any other size jars. Sterilize jars, lids and rings according to manufacturer's directions. Grease inside, but not the rim of jars.

Attach this to the Jar:

Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix.

Pour one cup of batter into prepared jars. Do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet.

Place in a pre-heated 325-degree oven for 45 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids.

Remove pan from heat and keep hot until ready to use. Remove jars from oven one at a time keeping remaining jars in oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars and screw rings on tightly.

Jars will seal as they cool. Cakes will slide right out when ready to serve.

CHEESE AND PEPPER MUFFINS

2 1/2 cups all-purpose flour

1/4 cup yellow cornmeal

1/4 cup sugar

1 tablespoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1/4 teaspoon red pepper

1/2 cup grated Parmesan cheese

1/3 cup cultured buttermilk powder

1 tablespoon dried shredded green onion

1 1/2 teaspoons dried red pepper flakes -- up to 2

Layer ingredients a jar and attach the following on a label:

2 eggs

1 1/2 c. water

1/4 c. vegetable oil

Place muffin mix in a large bowl; make a well in center of mixture. Combine eggs, water and oil, add to dry ingredients, stirring just until moistened. Spoon into greased muffin pans, filling 3/4 full. Bake at 400 degrees for 20 minutes. Remove from pan immediately. Yield: 2 dozen.

CHEESE WAFERS

2 cups flour

1/4 teaspoon salt

1 pinch red pepper

2 cups Rice Krispies

Layer the ingredients in a jar and attach the following instructions:

2 sticks oleo -- softened

1/2 pound cheese -- grated

Cream oleo and cheese. Add other ingredients. Mix well. Roll into small balls.

Press with fork. Bake for about 12 minutes at 350 deg. Makes about 12 dozen.

CHICKEN COATING MIX

2 tb Parsley Flakes
1 tb Ground Marjoram
2 ts Ground Rosemary
1 ts Onion Salt
1 tb Ground Ginger
1 ts Ground Sage
1 tb Ground Oregano
1 tb Ground Thyme
1 ts Garlic Salt
1 tb Celery Salt
1 ts Pepper
1 tb Paprika

Combine all ingredients in a small bowl and blend well. Spoon mixture into a small airtight container and label as Chicken Coating Mix. Store in a cool dry place and use within 6 months. Makes about 1/2 Cup of mix.

Oven-Fried Chicken:

Combine 1-1/2 t of mix
3/4 cups Unbleached Flour
1/4 cup Instant Non-fat dry milk
2 t sugar
1/2 t salt
2/3 cup of hot water

2 T vegetable oil in a medium bowl.

Preheat the oven to 425 degrees F. (220 degrees C.). Dip cut up fryer (2 1/2 to 3 lbs total weight) chicken in the batter that has been well blended. Place coated chicken pieces on a baking sheet and bake uncovered 40 to 50 minutes, until golden brown and tender.

VARIATIONS: Coat chicken with mix and 1 cup of flour, that has been well blended, and fry in hot oil.

Substitute 1 cup packaged pancake mix for flour, dry milk, sugar, baking powder and salt.

CHICKEN GRAVY MIX

1 1/3 cups instant nonfat dry milk powder

3/4 cup flour

3 tablespoons instant chicken bouillon granules

1/4 teaspoon ground sage

1/8 teaspoon ground thyme

1/8 teaspoon ground pepper

1/2 cup butter or margarine

Combine milk powder, instant flour, bouillon granules, thyme, sage and pepper. Stir with a wire whisk to blend. Cut in butter or margarine until evenly distributed.

Spoon into a 3-cup container with a tight-fitting lid. Label with date and contents; store in the refrigerator. Use with 4-6 weeks

CHILI NUTS

2 - - (12-ounce) cans cocktail peanuts

1/4 cup margarine or butter -- melted

1 package chili seasoning mix -- (1 5/8- oz)

Add nuts to a slow cooker. Pour margarine or butter over nuts and sprinkle with dry chili mix. Toss until well mixed. Cover and heat on LOW 2 to 2-1/2 hours. Turn control on high, remove top and cook on High 10-15 minutes. Serve warm or cool in small nut dishes. This spicy snack is just the thing for the next time you sit down to watch a television event. Have lots of cold drinks available too!

CHOCOLATE APPLESAUCE

1 c margarine -- softened
3 c granulated sugar
4 egg whites -- whipped
1 tbsp vanilla
1 tsp almond extract
2 c applesauce -- at room temperature
3 c unbleached flour
3/4 c cocoa powder -- sifted
1 tsp baking soda
1/2 tsp baking powder
1/8 tsp salt

Preheat oven at 325. Place a baking sheet onto middle rack and remove top rack from oven. Before starting batter, wash 8 (1 pint) wide mouth canning jars with lids in hot soapy water and let drain, dry, and cool to room temperature. Generously prepare jars with margarine.

In a mixing bowl, combine margarine, sugar, egg whites, vanilla, almond extract, and applesauce. In another mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. Mix wet ingredients with dry ingredients just until moistened. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes. Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on tightly shut. Place jars on a wire rack; they will seal as they cool.

Once jars are cool, decorate with round pieces of cloth and then glue on flowers, ribbons, etc. on lid, ring and side of jar. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls on top of the lid (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on. Decorate as desired

CHOCOLATE CAKE IN A JAR

1 stick plus 3 Tbsp. Butter or Margarine

3 cups White Sugar

4 Eggs

1 Tbsp. Vanilla

2 cups Applesauce, unsweetened

3 cups White Flour

3/4 cup unsweetened Cocoa powder

1 tsp. Baking Soda

1/2 tsp. Baking Powder

1/8 tsp. Salt

Prewash 8 pint-sized wide mouth canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well.

Beat together butter and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce. Sift dry ingredients together and add to the applesauce mixture a little at a time: beat well after each addition .

Pour one cup of batter into each jar and carefully remove any batter from the rims.

Place jars in a preheated 325-degree oven and bake for 40 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep lids hot until ready to use.

When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars, and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

CHOCOLATE CHIP COOKIE MIX

9 c. flour
4 tsp. baking soda
2 tsp. salt
3 c. firmly packed dark brown sugar
3 c. granulated sugar
4 c. vegetable shortening*
2 c. chopped pecans
2 (12 oz.) pkg. semi-sweet real chocolate chips

Cookies:

1 bag mix and thaw slightly.
1/2 teaspoon vanilla
1 egg slightly beaten

*You can use butter instead of shortening, but then mix must be kept in the refrigerator or freezer.

Combine dry ingredients in large bowl. Mix in shortening, using fingers. Then stir in nuts and chocolate chips. Store in airtight container in cool dry place or measure 3 1/2 cups mix into freezer bags, seal and freeze. Will keep up to 6 months in freezer.

Attach to Jar:

To make cookies:

Remove 1 bag mix and thaw slightly. Mix 1/2 teaspoon vanilla with 1 egg slightly beaten. Mix in cookie mix. This batter is slightly heavy. Drop by teaspoonfuls or tablespoonfuls onto greased cookie sheet. Bake in 375 degrees oven for 10 to 12 minutes for larger cookies and 8 to 10 minutes for smaller cookies. Pat down mix if flatter cookies are desired. Cool slightly, then remove. Cookies may be frozen after baking. Each 3 1/2 cups of mix makes approximately 2 to 2 1/2 dozen cookies.

CHOCOLATE CHIP COOKIE MIX IN A JAR

1 cup brown sugar

1/2 cup white sugar

1-1/2 cups semisweet chocolate chips

2 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking soda

1 Mix the salt and baking soda in with the flour, then layer the ingredients into the jar. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.

2 Enclose a card with the following mixing and baking directions:

3 Chocolate Chip Cookies Preheat oven to 375 degrees F (190 degrees C).

4 Sift dry ingredients through a colander to separate the chocolate chips from other ingredients.

5 Beat 1 cup of unsalted butter or margarine in a medium bowl. Beat sifted ingredients into butter until blended.

6 In a small bowl, beat 1 egg with 1 teaspoon of vanilla.

7 Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips.

8 Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake for 8 minutes or until lightly browned. Makes 4 dozen cookies.

It helps to pack each layer down to make all the contents fit in the jar. These make great gifts!

CHOCOLATE CHIP COOKIE MIX IN A JAR II

- 1 cup all-purpose flour
 - 1/2 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 1-1/4 cups rolled oats
 - 1 (5.5 ounce) chocolate bar
 - 1/2 cup white sugar
 - 1/2 cup brown sugar
 - 1/2 cup chopped nuts
 - 1/2 cup semisweet chocolate chips
- 1 (Use a funnel that has a 2-inch opening, to layer nicely in jar.) With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object.
- 2 Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar.
- 3 Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

RECIPE TO ATTACH TO JAR:

Preheat oven to 375 degrees F (190 degrees C). Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min. Makes 3 dozen

CHOCOLATE COVERED RAISIN COOKIE MIX

In the following recipes use only 1 quart wide mouth canning jars. Also use only Butter or Margarine DO NOT USE DIET MARGARINE it will not work in the recipe. Be sure to line your cookie sheets with parchment paper which you can find at a baking supply store, DO NOT USE WAXED PAPER of course you can also lightly grease or spray your cookie sheets with pam or whatever you desire. Store in a cool dry place away from heat so that condensation does not occur and contents do not melt and clump together.

Chocolate Covered Raisin Cookie mix in a Jar

3/4 Cup Sugar

1/2 cup firmly packed dark brown sugar

1 cup chocolate covered raisins

1/2 cup milk chocolate chip morsels

1 3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda

Layer ingredients in order given in a quart size " wide mouth " canning jar.

Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work.

Attach these instructions to the jar:

Chocolate Covered Raisin Cookies

1.} Empty cookie mix into large mixing bowl..Use your hands to thoroughly blend mix.

2.} Add: 1 stick butter or margarine, softened at room temp.

1 egg, slightly beaten

1 tsp.vanilla

3.} Mix until completely blended. You will need to finish mixing with your hands.

4.} Shape into walnut sized balls. Place 2" apart on a parchment lined cookie sheet. DO NOT USE WAXED PAPER

5.} Bake at 375* 13 to 15 minutes until tops are very lightly browned. cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Yeld: 2 1/2 dozen cookies.

CHOCOLATE COVERED RAISIN COOKIE MIX

3/4 cup white sugar

1/2 cup packed brown sugar

1 cup chocolate covered raisins

down before you add the flour mixture, it will be a tight fit but it will work.

Instructions:

1/2 cup milk chocolate chips

1 3/4 cups flour

1 teaspoon baking powder

1/2 teaspoon baking soda

Mix together the flour, baking powder and baking soda. Layer ingredients in order given in a quart size wide mouth canning jar. Press each layer firmly in place making sure you really pack it

Attach instructions to the jar:

Chocolate Covered Raisin Cookies:

Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add 1/2 cup butter or margarine, softened at room temperature.

DO NOT USE DIET MARGARINE

Add 1 egg, slightly beaten and 1 teaspoon vanilla Mix until completely blended. You will need to finish mixing with your hands. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet.

DO NOT USE WAXED PAPER.

Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling.

Makes 2 1/2 dozen

CHOCOLATE PUDDING MIX

2 1/2 cups instant nonfat dry milk
5 cups sugar
3 cups cornstarch
1 teaspoon salt
2 1/2 cups unsweetened cocoa

Mix all ingredients together until they are well blended. Store in a large airtight container or jar.

Attach to the jar:

To make Chocolate Pudding:

Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat - cool. May be placed in individual serving bowls then cooled.

CHOCOLATE TRUFFLE POUND CAKE

3 cups sugar

3 cups flour

1/2 teaspoon salt

1 teaspoon baking soda

1/2 cup cocoa

In a medium mixing bowl, combine the ingredients and stir with a wire whisk. Store the mix in an airtight container.

To make Chocolate Truffle Pound Cake

3/4 cup butter or margarine

5 eggs

1 cup milk

1 tsp. vanilla extract

1 package CTPC mix

Preheat the oven to 325 degrees. Butter an 8 to 9 cup Bundt pan. In the large bowl of an electric mixer, cream the butter until it is smooth. Add the eggs one at a time, beating after each addition. Add the milk and vanilla and beat the mixture until it is thoroughly blended. Add the CTPC mix and continue to beat for 3 minutes until smooth. Pour into prepared Bundt pan, and bake for 1 hour and 5 minutes, or until a toothpick inserted into the middle comes out clean. Cool for 25 minutes in the pan. Remove from the pan and cool on a wire rack. Serves 8.

CHUNKY CHOCOLATE COOKIE MIX IN A JAR:

3/4 cup firmly packed dark brown sugar

1/2 cup sugar

1/4 cup cocoa powder { clean inside of jar with dry paper towel after this layer}

1/2 cup chopped pecans

1 cup jumbo chocolate chip morsels

1 3/4 cups flour mixed with

1 tsp. baking soda,

1 tsp. baking powder and

1/4 tsp. salt

Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture it will be a tight fit.

Instructions to attach to jar:

1.} Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix.

2.} Add: 1 1/2 sticks butter or margarine softened at room temp.

1 egg, slightly beaten

1 tsp. vanilla

3.} Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands.

4.} Shape into walnut size balls and place 2" inches apart on parchment lined baking sheets, DO NOT USE WAXED PAPER

5.} Bake at 350* for 11 to 13 minutes . Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 3 dozen cookies

CIDER BEETLES

6 oranges
brown sugar
cinnamon sticks
whole allspice
whole cloves

Cut in half crosswise and scoop out pulp from 6 oranges. Place orange peel, cut side up on wire rack on baking sheet. Bake in 250 degree gas oven 2 hours or until dry and hard. Cool. Pack firmly into orange halves, mounding slightly, 1 pound brown sugar (about 2 1/4 cups). Arrange in sugar, pressing in slightly, to resemble beetle: 24 lg. whole allspice berries 12 short cinnamon sticks 96 whole cloves
Cover tightly with plastic wrap. To use: Unwrap cider bug and drop into 1 1/2 quart apple cider in saucepan. Simmer over low flame 30 minutes. If desired, add 1/4-1/2 cup brandy. Heat well. Remove orange peel and spices before serving. Makes about 8 servings, 6 ounces each. Nestle a Cider Bug in shredded cellophane in the bowl of a ladle as a gift for a neighbor. Add a bow and greenery at the top of the handle.

CIDER SPICE BUNDLE

6 whole cloves

6 whole allspice berries

1 tsp dried orange rind

1 cinnamon stick, crushed

Cut two 4-inch squares of cheesecloth, place 1 on top of each other. Place cloves, allspice berries, orange rind and cinnamon on top, pull up corners and tie into bundle with string. Place in jar or mug. Makes 1 bundle, enough for 2 cups cider or apple juice.

To make: Pour 2 cups cider or apple juice in saucepan or microwaveable container. Place Cider Spice Bundle in cider. Heat just until boiling. Serve hot.

CINNAMON PANCAKE MIX

3 cups all-purpose flour
3 Tbsp. sugar
2 Tbsp. baking powder
4-1/2 tsps. ground cinnamon
1-1/4 tsp. salt

In brown bag or 1 quart jar, combine all ingredients; seal bag or jar, adding dried fruits (apples are especially good!) if necessary to fill small gaps.

Attach this to the Jar:

In medium bowl, combine 3/4 c. milk, 1 egg, and 2 T. salad oil. With fork, blend in 1-1/3 c. pancake mix until moistened but still lumpy. Cook on lightly greased griddle or skillet. Makes about 10 5" pancakes.

CINNAMON SUGAR

1/4 cup granulated sugar

4 tsp cinnamon

Spice bottle with shaker lid

Stir sugar with cinnamon. Place funnel over spice bottle; carefully pour in cinnamon sugar. Makes 1/4 cup.

Attach instructions to jar:

Sprinkle about 1 teaspoon on hot buttered toast or as desired on cappuccino.

CLASSIC BUTTERMILK BISCUIT MIX

This makes for light, tender biscuits. Make sure your baking powder is fresh (check the date on the can) and don't twist the biscuit cutter around as you cut - the biscuits will topple when they bake.

Makes about 2 3/4 lbs. dry mix

7 cups unbleached all-purpose flour

1 cup cake or pastry flour

1 cup Saco buttermilk powder

4 teaspoons salt

4 teaspoons sugar

4 tablespoons double acting baking powder

4 teaspoons baking soda

1 1/2 cups (12 ounces) shortening

1/2 cup (4 ounces) unsalted butter

Place all purpose flour, pastry flour, buttermilk powder, salt, sugar, baking powder and baking soda in a large bowl. Whisk to combine dry ingredients. Cut in the shortening and butter to form a coarse, crumbly mixture. You can also do this in a large food processor - do it in two half batches - pulsing the processor to cut the fat into the flour. Store in jar.

ATTACH INSTRUCTIONS TO JAR:

To make biscuits:

3 cups biscuit mix

3/4 - 1 cup ice water

Preheat oven to 425 F.

Each batch makes 10-12 2-inch biscuits

Place three cups of biscuit mix in a medium sized bowl. In a well in the center, stir in almost all the ice water. Form a soft dough by briskly stirring with a fork, adding reserved ice water if required. Gently knead on a lightly floured board about 8 times - do not overwork dough. Roll or pat out to a thickness of 1/2 inch.

Cut into rounds (2 to 2 1/2 inches). Place on un-greased baking sheet and bake until lightly golden brown - about 12 minutes. Brush generously with melted butter or lightly with cream or milk before baking. Bake until lightly golden - about 10-12 minutes. Serve hot.

These can also be patted into an 8 inch square baking pan or a 9 inch cast iron pan. Bake until golden, then cut into squares.

COBBLER MIX

1 cup all-purpose flour

1 tsp. baking powder

1 cup sugar

1 tsp. powdered vanilla

Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar

Berry Cobbler

4 cups fresh berries (blueberries, raspberries or boysenberries)

1/4 cup orange juice

1/4 cup sugar

1 tsp. cinnamon

1 cup unsalted butter, melted

1 egg

1 package Cobbler Mix

Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together.

Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling.

Allow to cool for 15 minutes before serving.

COCOA PEANUT BUTTER COOKIE MIX

1 cup packed brown sugar
1 1/2 cups packed confectioners' sugar
3/4 cup cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to Jar:

To make Cocoa Peanut Butter Cookies:

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature.

DO NOT USE DIET MARGARINE.

Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets.

DO NOT USE WAXED PAPER.

Press balls down with a fork. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

CORNBREAD

1 cup Master Mix

1 cup cornmeal

2 tablespoons sugar

Blend dry ingredients thoroughly and place in jar.

Attach this to the Jar:

1 egg, beaten

2/3 cup milk

Combine beaten egg and milk; stir into dry ingredients. Pour into greased 8-inch square pan. Bake at 425oF for 25 to 30 minutes. Makes 9 pieces.

CORN BREAD MIX

1 cup yellow corn meal

1 cup flour

1/4 cup sugar (optional)

4 tsp. baking powder

1/2 tsp. salt

Sift together all ingredients and store in a plastic bag, at room temperature.

Makes 1 package.

Attach this to the Jar:

Pour package of mix into a bowl. Add 1 egg, 1 cup milk, and 4 Tbsp. softened shortening. Beat until smooth (about 1 minute with egg beater).

Pour batter into a greased 8x8x2 inch baking pan. Bake at 425 degrees for 20-25 minutes or until knife inserted at the center comes out clean. Fill greased muffin cups 2/3 full with batter. Bake at 425 degrees for 15-20 minutes.

COUNTRY OATMEAL COOKIES

3/4 cup white sugar

3/4 cup packed brown sugar

1 cup rolled oats

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1 cup semisweet chocolate chips

1 cup chopped walnuts (optional)

Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid.

Attach a tag to the ribbon with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together 3/4 cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven. Makes 2 dozen.

COWBOY COOKIE MIX IN A JAR

1 1/3 cups quick oats

1/2 cup firmly packed brown sugar

1/2 cup sugar

1/2 cup chopped pecans

1 cup chocolate chips

1 1/3 cups flour mixed with 1 tsp baking powder, 1 tsp baking soda and 1/4 tsp salt

Layer ingredients in order given in a 1 quart wide mouth canning jar. press each layer firmly in place before adding next ingredient.

Attach instructions to the jar:

1. Empty jar of cookie mix into a large mixing bowl, blend mix together

2. Add:

1 stick butter melted

1 egg slightly beaten

1 tsp vanilla

3. Mix until completely blended

4. Shape into balls the size of walnuts place 2 inches apart on sprayed baking sheets

5. Bake at 350 degrees for 11 to 13 minutes until edges are lightly browned . cool 5 minutes on baking sheet. remove cookies to racks to finish cooling. makes 3 dozen cookies.

CRANBERRY HOOTYCREEKS

5/8 cup all-purpose flour

1/2 cup rolled oats

1/2 cup all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1/3 cup packed brown sugar

1/3 cup white sugar

1/2 cup dried cranberries

1/2 cup white chocolate chips

1/2 cup chopped pecans

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

Attach a tag with the following instructions:

Cranberry Hootycreeks

1. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. 2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. 3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks. Makes 18 cookies.

CRAZY CAKE MIX IN A JAR

2 cups flour

2/3 cup Cocoa Powder

3/4 tsp. Salt

1 1/2 tsp. Baking Powder

1 1/3 cups Sugar

In a large bowl, combine flour, salt, cocoa powder & baking powder. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer the ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Attach a card with the following directions:

Attach to the jar:

Ingredients for Crazy Cake:

3/4 cup Vegetable Oil

2 tsp. Vinegar

1 tsp. Vanilla

2 cups Water

Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake at 350 degrees F for 35 minutes. Frost as desired or serve sprinkled with powdered sugar, with fresh fruit on the side.

CREAM CHEESE COOKIES

1 cup sifted flour
2 teaspoons baking powder
1/8 teaspoon salt
1/2 cup sugar
wheat cereal flakes, crushed
pecan halves

Place wheat cereal flakes and pecan halves in separate plastic wrap. Sift flour, baking powder, and salt. Pour in jar.

Attach to the jar:

1/2 cup butter
1 package (3 oz) cream cheese, softened
1 teaspoon vanilla
1/4 teaspoon almond flavoring

Cream sugar, butter, cream cheese, and flavorings. Stir in flour mixture. Chill dough.

Form chilled dough into

walnut-sized balls. Roll each ball in the crushed wheat flakes; place on ungreased baking sheets about 2 inches

apart. Top each cookie with pecan. Bake at 350 degrees F. for about 12 to 15 minutes.

Cool on rack. Makes

about 3 dozen cookies.

CREOLE SEASONING MIX

2 tablespoons plus 1-1/2 teaspoons paprika

2 tablespoons garlic powder

1 tablespoon salt

1 tablespoon onion powder

1 tablespoon dried oregano

1 tablespoon dried thyme

1 tablespoon cayenne pepper

1 tablespoon pepper

Combine all ingredients. Yield: 1 gift (about 1/2 cup). Place in a pretty jar tied with a ribbon.

Attach these instructions for use:

Use to season chicken seafood, steak or vegetables.

CROCKPOT PUMPKIN BREAD IN JARS

1 c Flour

1 1/2 ts Baking powder

1 ts Pumpkin pie spice

In small bowl combine flour, baking powder and pumpkin pie spice; place in jars.

Attach this to the Jar:

1/2 c Brown sugar; firmly packed

2 tb Vegetable oil

2 Eggs

1/2 c Pumpkin (canned)

4 tb Raisins or dried currants;

In med. mixing bowl combine brown sugar and oil; beat till well combined. Beat in eggs. Add pumpkin; mix well. Add flour mixture. Beat just until combined. Stir in raisins.

Pour pumpkin mixture into 2 well-greased and floured 1/2-pint straight-sided canning jars. Cover jars tightly w/greased foil. Place a piece of crumpled foil in 3-1/2 or 4 qt. crockery cooker with liner in place. Place jars atop crumpled foil. Cover; cook on high setting for 1-1/2 to 1-3/4 hours or until a wooden toothpick inserted near centers comes out clean.

Remove jars from cooker; cool 10 minutes in jars. Remove bread from jars. Cool thoroughly on wire rack. Makes 2 loaves.

FOR 3-1/2 to 4 QUART CROCKPOTS--Halve all ingredients.

This recipe doesn't say you can seal them up and store them in your pantry but my Kerr Canning book recipe says you can; here's how:

Remove jars from the oven one at a time, wipe rim of jar clean; put on lid and ring and screw on tightly.

Jars will seal as the cake cools. Store like canned goods.

CURRIED RICE MIX

This curried rice mix is an interesting complement for plain chicken or pork.

1 cup long-grain rice

1 chicken bouillon cube, crumbled

2 Tbsp. dried minced onion

1/4 cup raisins

1/2 tsp. curry powder

Layer the ingredients in the order given in a 1 & 1/2-cup jar

Attach this to the Jar

Curried Rice

2 1/2 cups water

1 package Curried Rice Mix

In a medium saucepan bring the water to a boil. Add the rice mix. Cover and reduce the heat to a simmer for 20 minutes.

DEVIL'S FOOD PEANUT BUTTER CHIP COOKIES

1 (18.25 ounce) package devil's food cake mix

2 cups peanut butter chips

Layer the cake mix and peanut butter chips in a jar and seal.

Attach the following instructions to the jar:

Devil's Foods Peanut Butter Chip Cookies

2 eggs

1 teaspoon vanilla extract

2/3 cup shortening

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, beat the eggs, vanilla, and shortening with 1/2 of the cake mix until light and fluffy. Mix in the remaining cake mix and the peanut butter chips. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 10 to 12 minutes in preheated oven. Remove from cookie sheets to cool on wire racks. Makes 5 dozen.

DILLYBEANS

4 pounds whole green beans
1/4 teaspoon per pt. jar of hot red pepper -- crushed
1/2 teaspoon per pt. jar of whole mustard seed
1/2 teaspoon per pt. jar of dill seed
1 clove per pt jar of garlic
5 cups vinegar
5 cups water
1/2 cup salt

Wash beans thoroughly; drain and cut into lengths to fill pint jars. Pack beans into clean, hot jars; add pepper, mustard seed, dill seed and garlic. Combine vinegar, water and salt; heat to boiling. Pour boiling liquid over beans, filling to 1/2 inch of top of jar. Adjust jar lids. Process in boiling water for 5 minutes. (Start to count processing time as soon as water in canner returns to boiling.) Remove jars and complete seals if necessary. Set jars upright several inches apart on a wire rack to cool. Store jars for 4 weeks to blend flavors.

DOUBLE DOUBLE CHOCOLATE CHIP COOKIES

1 cup flour
1/2 cup unsweetened cocoa powder
1/2 tsp. baking soda
1 tsp. baking powder
1/2 cup sugar
1/2 cup brown sugar
1 cup semi-sweet chocolate chips
1 cup walnuts

In a large bowl, mix flour, baking soda, and baking powder. Layer ingredients in a quart jar starting with flour mixture, cocoa powder, sugar, brown sugar, chocolate chips, and walnuts.

Put these directions on the outside of the gift jar:

Double Double Chocolate Chip Cookies:

2 eggs
3/4 cup unsalted butter
Preheat oven to 350 degrees F.

In a bowl whisk together flour, cocoa powder, baking soda, and baking powder. In another bowl with an electric mixer cream butter, and sugar until light and fluffy. Beat in eggs, 1 at a time, beating well after each addition. Beat in flour mixture and stir in chocolate chips.

Drop dough by level tablespoonfuls 2 inches apart onto buttered baking sheets and bake cookies in batches in the middle of oven for 15 minutes. Cool cookies on racks.

DOUBLE-FUDGE BROWNIE MIX

2 cups sugar

1 cup cocoa (not Dutch process)

1 cup all-purpose flour

1 cup chopped pecans

1 cup chocolate chips

Mix all the ingredients together and store in an airtight container.

Attach this to the Jar

Double-Fudge Brownies

1 cup butter or margarine, softened

4 eggs

1 package Double-Fudge Brownie Mix

Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

DREAMSICLE COOKIE MIX

1/2 cup orange-flavored drink mix (e.g. Tang)

3/4 cup white sugar

1 1/2 cups vanilla baking chips

1 3/4 cups all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

Combine the flour with the baking soda and baking powder. Starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Layer the ingredients in a clean glass wide mouth quart sized jar. Press each layer firmly in place before adding the next ingredient.

Attach a recipe card with the following instructions to the jar:

Orange Cream Cookies

Yield 2 1/2 dozen

1. Preheat oven to 375 degrees F (190 degrees C).
2. Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract. Mix until completely blended.
3. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet.
4. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely. Makes 30 cookies.

DRESSING MIX

2 tsp. instant minced onion

1/2 tsp. salt

1/8 tsp. garlic powder

1/2 tsp. monosodium glutamate

1 Tbsp. parsley flakes

Combine all ingredients in a small bowl until evenly distributed. Put mixture in a foil packet or 1-pint glass jar. Label. Store in a cool, dry place. Use within 6 months.

Attach this to the Jar:

HOME-STYLE DRESSING 1 recipe DRESSING MIX

1 C mayonnaise

1 C buttermilk (Can use regular milk)

Combine ingredients in a glass jar. Shake until well-blended. Chill before serving.

Makes about 2 cups Home-Style Dressing.

Variation:

Substitute 1 cup sour cream for buttermilk and use as a dip for fresh vegetables.

DROP BISCUITS

Attach this to the Jar:

2/3 cup water

Stir water into 2 cups of Master Mix until all flour is moistened. Drop onto a greased cookie sheet by heaping tablespoons. Bake as above.

EASY COCOA MIX

1(2-lb.) box of Quik

1 (16 oz.) jar CoffeeMate

1(1 lb.) box powdered sugar

1 (8-oz.) box dry milk

Mix all ingredients together well. Store in airtight container. Use 3 to 4 heaping tablespoons of mix per cup of boiling water.

FIRESIDE COFFEE MIX

2 cups Non-dairy coffee creamer
1 1/2 cups Carnation hot cocoa mix
1 1/2 cups Instant coffee -- (reg or dec)
1 1/2 cups Sugar
1 teaspoon Ground cinnamon
1/2 teaspoon Ground nutmeg

Combine all ingredients in a large bowl, stirring well. Store in an airtight container. To make 1 cup; spoon 2 tablespoons plus 1 teaspoon of mix in a coffee mug. Add 1 cup boiling water, stir until well blended.

FRUIT VINEGAR

2 cups Frozen -- (no sugar added) Berries

3 tablespoons Sugar

4 cups Vinegar -- (white, cider or rice)

Berry Vinegar:

Put fruit into 6 cup GLASS jar. Sprinkle with sugar then pour on vinegar. Cover with lid and let stand for 2 weeks. Strain through double-thickness cheesecloth.

Discard fruit. Pour vinegar through funnel into clean bottles and seal.

FRUITY-NUT OATMEAL MIX

1 package {7 oz.} dried fruit -- coarsely chopped
1 container {18 oz.} quick-cooking oats
1 jar {3 oz.} non-dairy powdered creamer
1/2 cup granulated sugar or firmly packed brown sugar
1/2 cup chopped pecans or walnuts
1 teaspoon salt

Place dried fruit in a processor; process until finely chopped. Add remaining ingredients and process until well blended. Store in airtight container. Give with serving instructions. Makes 7 1/2 cups mix; about 15 servings.

ATTACH TO JAR OR CONTAINER:

Stir 2/3 cup boiling water into 1/2 cup oatmeal mix until well blended. Let stand until thickened. Here are a couple of Oatmeal mix recipes to give as gifts for Christmas! Place the mix and recipe in a large mug, soup mug, or basket and attach the recipe and serving instructions. You can add a pretty spoon tied with a pretty red or green ribbon.

FUDGE BROWNIE MIX

2 cups sugar

1/2 cup cocoa

1 cup all-purpose flour

1 cup chopped pecans

1 cup chocolate chips

Mix all the ingredients together and store in an air-tight container.

Attached these directions to the jar:

1 cup butter or margarine, softened 4 eggs 1 package of the Double-Fudge Brownie Mix

Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Fudge Brownie Mix and continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, and bake for 40 to 50 minutes.

FUNNEL CAKES

1 cup all purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

Combine all ingredients, stirring well. Store in an airtight container.

Attach a label to the jar with the following instructions:

Pour vegetable oil into a skillet to a depth of 1 inch. Heat oil to 360 degrees over medium high heat. In a small bowl, combine 1 egg with 3/4 cup milk. Add 1 cup funnel cake mix and beat with fork until smooth. Holding ginger under funnel opening, pour about 1/4 cup of batter into funnel. Allow batter to pour from funnel into hot oil, moving funnel in a circle to form a spiral shape. Fry 1 minute turn cake, and continue frying until golden brown. Remove to paper towel to drain. Sprinkle with confectioners sugar.

GINGERBREAD BAKED IN JARS

2 1/4 c Flour (all-purpose)
3/4 c Sugar
1 ts Baking soda
1/2 ts Baking powder
1/4 ts Salt
2 ts Ginger (ground)
1 ts Cinnamon (ground)
1/2 ts Cloves (ground)
3/4 c Margarine (softened)
3/4 c Water
1/2 c Molasses

Preheat oven to 325-degrees (NO higher).

Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you're ready to use them.

Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker's Secret); set aside.

In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended.

Divide batter among the 5 jars (they should be about 1/2 full). Place jars onto a cookie sheet or they'll tip over.

Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they're baking, so they'll bake evenly.

Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) Take one jar

at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! Allow jars to cool on your countertop.

Once the jars are cool, decorate with round pieces of cloth. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poof-y on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on.

Decorate as desired. I used pinking shears to cut the cloth rounds out, otherwise some material will start to unravel. A hot glue gun is INVALUABLE--glue on dried flowers, bows, ribbons, etc.

GINGERBREAD COOKIES

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 cup packed brown sugar

Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the ginger, cloves, cinnamon, and allspice. In a 1 quart, wide mouth canning jar, layer the ingredients starting with the flour and baking powder mixture, then the brown sugar, and finally the flour and spice mixture. Pack firmly between layers.

Attach a card to the jar with the following directions:

Gingerbread Cookies

1. Empty contents of jar into a large mixing bowl. Stir to blend together. Mix in 1/2 cup softened butter or margarine, 3/4 cup molasses, and 1 slightly beaten egg. Dough will be very stiff, so you may need to use your hands. Cover, and refrigerate for 1 hour. 2. Preheat oven to 350 degrees F (175 degrees C). 3. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. 4. Bake for 10 to 12 minutes in preheated oven. Decorate as desired. Makes 1 1/2 dozen.

GINGER SPICE MUFFINS

A great gift for people on the go!!

1 3/4 cups flour

2 Tbsp. sugar

3 tsp. baking powder

1/2 tsp. baking soda

1 tsp. ground cinnamon

1/2 tsp. ground nutmeg

1/4 tsp. ground ginger

1/4 tsp. ground cloves

1/2 tsp. salt

Combine all the ingredients in a medium bowl. Store the mixture in an airtight container.

Attach this to the Jar

Ginger Spice Muffins

Makes 1 dozen

1 pkg Ginger Spice Muffin Mix

1/4 cup butter or margarine, melted

1 egg

1 tsp. vanilla

1 cup milk

Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk. Stir the mixture until the ingredients are blended. Do not over mix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

GINGERED PEACH PICKLES

8 pounds small peaches -- (about 3 1/2 quarts)

3 pounds light brown sugar

1 quart cider vinegar

1 1 inch piece ginger root -- peeled and crushed

2 tablespoons whole cloves -- crushed

3 cinnamon sticks -- broken up

1 whole clove per peach

1 cinnamon stick in each quart jar

1 tablespoon brandy in each quart jar -- optional

These would be terrific served during the holidays or tucked into gift baskets:

Peel peaches and put in bowl of water with lemon juice or powdered ascorbic acid (3 tablespoons to 2 quarts water) to prevent darkening.

Combine sugar and vinegar in a large pot and bring to a boil over medium heat; boil 5 minutes. Tie ginger root, crushed cloves and broken cinnamon sticks loosely in cheesecloth bag and add to syrup; simmer for 5 minutes.

Stick a whole clove in each peeled peach. Add only enough peaches to the boiling syrup to fill a quart jar at one time. Cook until peaches are hot but not soft, about 2 minutes. Do not overcook. Remove peaches with slotted spoon and pack tightly in a clean hot quart jar with a stick of cinnamon. Repeat process until all the peaches are heated and packed into hot clean quart jars.

Bring syrup to a boil; remove spice bag. Pour the hot syrup over the peaches in the jars, leaving 1/2 inch head space. Add a tablespoon of brandy to each quart jar, if using. Seal jars.

Process in a boiling water bath for 15 minutes. Makes 3 to 4 quarts.

GOURMET COOKIE MIX IN A JAR

1 cup all-purpose Flour
1/2 teaspoon Baking Powder
1/2 teaspoon Baking Soda
1 1/4 cups Rolled Oats
1 Milk Chocolate Bar -- (5.5 ounce)
1/2 cup White Sugar
1/2 cup Brown Sugar
1/2 cup chopped Nuts -- your choice
-- (optional)
1/2 cup Chocolate Chips

Here's a great Christmas Gift Idea! The cookie ingredients are placed in a clear or decorative jar, and the recipe is attached to the jar. Mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:

Gourmet Cookies

Preheat oven to 375 degrees F. Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min.

GREEN TOMATO CHUTNEY

20 medium green tomatoes -- chopped, not peeled

5 medium red apples -- chopped, not peeled

3 medium red peppers -- seeded, chopped

4 medium onions -- peeled and chopped

1 1/2 tablespoons salt

1 1/2 teaspoons black pepper

1 1/2 teaspoons cinnamon

3/4 teaspoon ground cloves

2 1/2 cups white sugar

2 cups apple cider vinegar

Instructions: Put all ingredients into a large pot. Bring to boil over medium heat (slowly). Simmer uncovered for 30 minutes, stirring occasionally. Pour into boiling hot jars and seal using hot pack method.

GROUND BEEF MASTER MIX

5 Tbsp. butter
5 lb. ground beef
2-1/2 c. chopped onions
1 c. chopped green pepper
5 c. chopped celery
5 cans tomato soup, undiluted
5 (15 oz.) cans tomato sauce
5 tsp. salt
1/2 tsp. black pepper

Melt butter over low heat in 8-quart skillet or roaster. Crumble beef into container and increase heat. When red color disappears, add onions, green pepper and celery. Cook just until vegetables are tender. Add soup, tomato sauce, salt and pepper. Cover and bake in oven for 1/2 hour, stirring occasionally. Cool and divide into 5 freezer containers. May be thawed and used for a variety of family meals (chili, beefaroni, pizza, spaghetti, Sloppy Joes and Spanish rice).

HERB FRIED CHICKEN OR FISH COATING MIX

You may use this seasoning mix for Southern style chicken, regular chicken, turkey or veal schnitzel, or fish. Use leftover to make a zesty, herbed gravy to accompany the dish. If you prefer to bake, coat the food then drizzle on a little melted butter or vegetable oil. Bake in a preheated 400 F. oven until done - about 45 minutes for chicken parts - 20 to 25 minutes for fish.

6 cups unbleached all-purpose flour

2/3 cup fine cornmeal, stone ground

8 teaspoons salt

1 tablespoon pepper

1 teaspoon paprika

2 teaspoons onion powder

1/2 teaspoon poultry seasoning

4 teaspoons garlic powder

1 tablespoon Old Bay seasoning

Whisk together flour, cornmeal, salt, pepper, paprika, onion powder, poultry seasoning, garlic powder and Old Bay seasoning.

ATTACH TO JAR:

To make herb fried chicken:

For several fish fillets or 2 1/2 - 3 pounds chicken parts

Soak in:

1/2 cup water

1/2 cup milk

1 beaten egg

Set aside 1-2 cups Herb Fried Chicken or Fish Coating Mix

Whisk together water, milk and egg in a bowl. Place chicken or fish in a 'Ziplock' bag or covered dish and pour over water/milk mixture. Toss and refrigerate for a couple of hours. If you are pressed for time, simply dip fish or fowl in liquid then toss and coat well in flour mixture. Flour chicken a second time.

Fry chicken until well browned and cooked through, over medium heat, about 25 minutes (12 minutes a side) using a combination of half shortening and half oil.

For fish, fry in oil until done, 5-6 minutes, depending on size of fillets. White firm fillets work best.

HERBED RICE MIX

1 package (3 pounds) long grain rice
2 cups dried celery flakes
2/3 cup dried minced onion
1/2 cup dried parsley flakes
2 tablespoons dried chives
1 tablespoon dried tarragon
3 to 4 teaspoons salt
2 teaspoons pepper

ADDITIONAL INGREDIENTS:

2/3 cup water
1 tablespoon butter or margarine

Combine the first eight ingredients; mix well. If giving for gifts place two cups each in a jar: makes 40 batches (10 cups total).

INSTRUCTIONS TO ATTACH TO JAR:

To prepare one serving of rice: In sauce pan over medium heat, bring water and butter to a boil. Add 1/4 cup rice mixture. Reduce heat; cover and simmer for 20 minutes. Remove from heat; let stand for 5 minutes or until liquid is absorbed. Fluff with a fork. Yield: 1 serving.

NOTE: To prepare more than 1 serving, multiply the rice mix, water and butter by the total number or desired servings and cook as directed.

HERB SALAD DRESSING MIX

1/4 cup parsley flakes
2 tablespoons each dried oregano, basil and marjoram, crumbled
2 tablespoons sugar
1 tablespoon fennel seeds, crushed
1 tablespoons dry mustard
1 1/2 teaspoons black pepper

Place all the ingredients in a 1 pint jar, cover tightly and shake well to mix.

Store in a cool, dark, dry place. Makes 1 cup

Attach instructions to jar:

To Make Herbal Vinaigrette Dressing:

In a small bowl, whisk together 1 tablespoons Herb Salad dressing mix, 3/4 cup warm water, 2 1/2 tablespoons tarragon vinegar or white wine vinegar, 1 tablespoons olive oil and 1 crushed clove garlic. Taste and add 1/4 to 1/2 teaspoon of the Herb Salad Dressing Mix if you want a stronger flavor. Let Stand at room temperature at least 30 minutes before using, then whisk again. Makes about 1 cup.

NOTE: this low-sodium, low fat mix can be stored for up to six weeks. If you make salads often, double the recipe

HOLIDAY BEAN SOUP MIX

1 pound dried black beans
1 pound dried red beans
1 pound dried kidney beans
1 pound dried navy beans
1 pound dried great northern beans
1 pound dried baby lima beans
1 pound dried large lima beans
1 pound dried pinto beans
1 pound dried green split peas
1 pound dried yellow split peas
1 pound dried black-eyed peas
1 pound dried green lentils
1 pound dried brown lentils

Combine beans in a very large bowl. Pour two cups of bean mix into pretty jars (16-oz.) jars holds two cups of bean mix. Give with the following recipe for holiday bean soup. You could also layer the beans in the jar for prettier effect. Just put a little of each of the beans in until you fill it to the top.

Attach To Jar:

Holiday Bean Soup

beans from jar

1 smoked ham hock

2 cans (14.5 oz each) stewed tomatoes

1 medium onion chopped

1 clove garlic minced

1 bay leaf

6 cups water

1/4 cup fresh parsley

1 tablespoon red wine vinegar

2 teaspoons salt

1 teaspoon chili powder

1 teaspoon cumin seed

Cover beans with water and soak overnight. Drain beans and place in a stockpot. Add ham hock, tomatoes, onion, garlic, bay leaf and 6 cups of water, and remaining ingredients. Bring to a boil over medium-high heat, cover & simmer 1 hour or until beans are tender. Remove bay leaf before serving. Serve warm. Makes 11 cups of soup.

HOME-STYLE DRESSING MIX

2 tsp. instant minced onion
1/2 tsp. salt
1/8 tsp. garlic powder
1/2 tsp. monosodium glutamate, if desired
1 Tbsp. parsley flakes

Combine all ingredients in a small bowl until evenly distributed. Put mixture in a foil packet or 1-pint glass jar. Label. Store in a cool, dry place. Use within 6 months. Makes about 2 tablespoons of HOME-STYLE DRESSING MIX, enough for 2 cups

Home-Style Dressing.

Attach this to the Jar:

HOME-STYLE Ranch DRESSING

1 recipe HOME-STYLE DRESSING MIX (see above) 1 C mayonnaise 1 C buttermilk
(Can use regular milk)

Combine ingredients in a glass jar. Shake until well-blended. Chill before serving. Makes about 2 cups Home-Style Dressing. Variation: Substitute 1 cup sour cream for buttermilk and use as a dip for fresh vegetables.

HOMEMADE CAJUN SPICES

1 box salt

1 1/2 ounces black pepper

2 ounces ground red pepper

1 ounce garlic powder

1 ounce bottle chili powder

1 ounce accent

Mix all ingredients together. Store in tightly closed jars in cool place.

HOMEMADE EXTRACTS

*****FOR VANILLA EXTRACT*****

2 vanilla beans -- cut in half lengthwise and chopped

1/2 cup brandy

1/4 cup water

*****FOR LEMON EXTRACT*****

one lemon -- diced (you should have at least 2 tablespoons), Zest of

1/2 cup vodka

1/4 cup water

*****FOR ORANGE EXTRACT*****

1/2 navel orange; cut into tiny chunks -- (about 1 1/2 tablespoons), Zest of

1/4 cup vodka

1/2 cup water

1. Combine ingredients for the extract of your choice in a half-pint canning jar.

Cover and set aside to steep for 3 days.

2. If giving as a gift, strain a portion (for aesthetics) and transfer it to a little apothecary bottle or other attractive glass container. For vanilla extract, add a piece of vanilla bean. For lemon or orange extract, add a spiral of peel.

Yields 3/4 cup of each extract.

HOMEMADE MUSTARD

1/2 cup Sugar =OR= Sugar substitute

1/4 cup Mustard -- dry, PLUS

1 tablespoon Mustard -- dry

1/2 teaspoon Salt

2 tablespoons Flour -- all-purpose

1 cup Milk

1 Egg yolk

1/2 cup Vinegar

Combine sugar, mustard, salt, and flour in a small saucepan; stir well. Combine remaining ingredients; beat well. Gradually add milk mixture to mustard mixture; cook over low heat, stirring constantly, until thickened and bubbly. Cool thoroughly, and store in refrigerator.

HOMEMADE TACO SEASONING MIX

2 Tsp. chili powder

1 1/2 Tsp. paprika

1 Tsp. onion powder

1/2 Tsp. salt

3/4 Tsp. garlic salt

1 Dash red pepper

Mix all together. Makes 1 package of store bought mix.

HOME MADE VINEGARS

INGREDIENTS

1 quart Vinegar - white wine -- white, or cider (depends on the taste you want)

2 tablespoons herbs -- etc, up to 3

Introduction I make these often for gifts, but use them myself. They're attractive and useful, as well as tasty. Great to give as a hostess gift, or as part of a gourmand's basket, along with dried tomatoes, home-dried herbs, flavored mustards and/or butters, etc.

Directions Heat vinegar on stove, but not to boiling. Add desired herbs (tarragon is great, so is basil, rosemary, thyme, or mix some together. Also - red chili peppers or lemons are wonderful.) Allow to simmer for about 30 min. Remove vinegar from heat. Remove herbs, chilis, etc. Allow vinegar to cool. In attractive sterilized bottles or jars, add fresh herbs, chilis, etc. (whatever you used to flavor vinegar). Pour vinegar over herbs. Seal bottle. It's also attractive to tie some raffia or ribbon around the neck of the bottle, and a pretty label identifying the vinegar, and some suggestions for use. I also add sometimes add lemon zest, a few different types (& colors) of peppercorns, and maybe a clove of garlic. (The more you stuff into the bottle, the prettier it is).

Serving Suggestions Herbed vinegars are always good with olive oil in salads, but they are also good on cooked greens.

HOT CHOCOLATE MIX

4 cups dry milk

1 cup unsweetened cocoa

2 cups sugar

1/2 teaspoon salt

1 teaspoon instant decaffeinated coffee (optional)

Mix the ingredients and put them into a plastic container or double plastic bags.

Label the mix

Hot Chocolate. Use 1/4 cup per cup of boiling water. Makes 20 cups. (Makes 80 servings)

HOT CHOCOLATE MIX WITH MARSHMALLOWS

2 cups skim-milk powder

3/4 cup granulated sugar

1/2 cup unsweetened cocoa powder

1 tsp cinnamon (opt)

2 cups mini marshmallows

Set sieve over large bowl; pour in skim-milk powder, sugar, cocoa, and cinnamon (if using). Stir to combine until mixture passes through sieve.

Stir in mini marshmallows. Spoon into container. Cover with lid or plastic wrap.

(Mix can be stored at room temp for up to 1 month.) Makes about 4 cups.

Attach to the jar:

Add 1/4 cup to mug of very hot milk and stir well.

HOT SPICED ORANGE DRINK

1 (10 oz) jar of Tang
2 oz Lemonade mix (Country time)
2 C Sugar
2 tsp Cinnamon
1 tsp Cloves

Mix and store in a covered container. To make into a drink mix 2-1/2 teaspoons and 1 cup boiling water.

Here is a recipe to give as gifts. You can sew a bag or puttee mix in a canning jar. If you sew a bag, put the mix in a plastic bag before putting it into the cloth bag.

INDIAN FRY BREAD

1 cup Master Mix

Attach this to the Jar:

1/3 cup water (about)

1/2 cup flour

oil or shortening for frying

1/4 teaspoon salt

Combine Master Mix , flour and salt. Stir in enough water to make soft dough.

Knead

12 times in bowl or on floured surface.

Form into two balls. Pat or roll each ball out to 1/4 inch thickness; cut into 6 wedges.

Fry in hot fat (375oF) until brown on one side. Turn to brown second side.

Drain on absorbent paper. Makes 1 dozen.

INDIAN SQUAW BREAD

1 Tablespoon dry yeast

1 Tablespoon salt

1/2 cup dark brown sugar

4 cups whole wheat flour

8 cups all purpose flour

Layer the above ingredients in a jar. Attach the following instructions to the jar:

To make Indian Squaw Bread:

Makes 2 round loaves

1 package ISB mix

3/4 cup unsulfured dark molasses

1 1/4 cups vegetable oil

3 cups lukewarm water

all purpose flour (as needed)

Place the bread mix in a glass or ceramic mixing bowl. Add the molasses, oil, and water and beat with a dough hook or wooded spoon until the dough holds together. Turn the dough out onto a floured board, and knead in enough all purpose flour to form a smooth elastic dough. Transfer the dough to an oiled bowl, turning the dough to coat it with the oil. Let the dough rise, covered, in a warm place for 3 to 4 hours, or until it has tripled in bulk. Punch the dough down, and divide it into 2 halves. Form each loaf into 2 rounds. Arrange the loaves on a buttered baking sheet. Let the dough rise again for 30 to 40 minutes or until it has doubled. Preheat the oven to 300 degrees. Bake the loaves for 1 hour 10 minutes. They will sound hollow when the bottom is tapped. Transfer the loaves to a rack and let them cool.

INSTANT CAPPUCINO

1 c. powdered creamer

1 c. powdered chocolate milk mix

2/3 c. instant coffee

1/2 c. sugar

1/2 tsp. cinnamon

1/2 tsp. nutmeg

Mix all ingredients together. Use 1 heaping Tbls. per cup of boiling water. Store in airtight container.

INSTANT COCOA MIX

9-1/3 C. nonfat dry milk

3 c. powdered sugar

1-3/4 C. cocoa

1-3/4 c. non-dairy coffee creamer (6 OZ.)

Mix all together well. Use 1/4-1/3 cup mix per cup of very hot water. Store in airtight container.

INSTANT PEA SOUP MIX

Mix and pour into jar: -- (makes one soup mix)

1 cup green split pea flour -- (dried split peas ground to a fine flour)

2 tablespoons chicken broth powder

2 tablespoons dried onions

1 teaspoon salt

2 cups non fat dry milk powder

Attach to the jar:

To make soup: In medium saucepan over medium high heat, whisk soup mix into 6 cups boiling water. Stir about 1 minute until mixture is incorporated. Turn heat to low, cover and cook 2-5 minutes. Note: if desired, add 2 cups frozen mixed vegetables (mixed, peas & carrots, or carrots), grated potatoes, minced celery, or ham to boiling water and proceed as above. This soup thickens upon cooling. To reheat, add a little milk or water to soup & heat.

INSTANT POTATO SOUP MIX

1 3/4 cups instant mashed potatoes

1 1/2 cups dry milk

2 tablespoons instant chicken bouillon

2 tablespoons dried minced onion

1 teaspoon dried parsley

1/2 teaspoon ground white pepper

1/4 teaspoon dried thyme

1/8 teaspoon curry powder

1 teaspoon Soul seasoning or seasoning salt

Optional: 1/4 cup cheese powder

Combine all ingredients in a bowl and mix. Place in jar and seal.

Attach To Jar:

Place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

Variations: add ham and/or cheese to soup as desired or sprinkle some imitation bacon bits over the top.

INSTANT SPICED TEA

2 cups powdered orange breakfast drink

1-1/2 cups sugar

3/4 cup instant tea

2 packages unsweetened lemonade mix

1 teaspoon ground cloves

1 teaspoon ground cinnamon

Mix the ingredients and put them into a plastic container or double plastic bag.

Label the mix Spiced Tea. Add 2 heaping teaspoons to 1 cup boiling water.

INSTANT STUFFING MIX

3-1/2 cups unseasoned bread cubes
3 tablespoons dried celery flakes
1 tablespoon dried parsley flakes
2 teaspoons dried minced onion
2 teaspoons chicken bouillon granules
1/4 teaspoon poultry seasoning
1/4 teaspoon sage

Attach this to the Jar:

1 cup water
2 tablespoons butter or margarine

Place bread cubes in a jar . In a small plastic bag, combine celery flakes, onion, bouillon, poultry seasoning, and sage; mix well Tie bag shut and attach to jar of bread cubes. Yield: 1 gift

Instructions To attach To Jar:

To prepare stuffing: In a sauce pan over medium heat, bring water, butter and contents of seasoning packet to a boil. Reduce heat; cover and simmer for 10 minutes. Remove from heat; add bread cubes and mix gently. Cover and let stand for 5 minutes. Toss with a fork before serving. Serving suggestions: add some sauteed mushrooms almonds and celery.

JALAPENO MUSTARD

2 teaspoons Whole coriander seeds
1/4 cup Whole yellow mustard seeds
1/4 cup Whole black mustard seeds
1/4 cup Dry powdered mustard
3/4 cup Water -- cold
3 Garlic cloves
- peeled and chopped
1 small Onion -- peeled & chopped
3 small Jalpeno peppers -- seeded
1/4 cup Cider vinegar
1/4 cup Dry white wine

Toast coriander seeds in a dry skillet or place them in a flat dish and microwave on High for 4 to 5 minutes. Crush the mustard and coriander seeds slightly in a mortar or blender, then mix them and the powdered mustard into the water and let stand for at least three hours. Mix the remaining ingredients and pulverize in a blender until smooth. Stir the puree into the mustard. Bring the mixture to a boil, then lower the heat and simmer 5 minutes or until as thick as you like, stirring occasionally. The mustard will thicken slightly on cooling. Refrigerate, covered. Makes about 1 pint

LAYERED DRIED BEAN SOUP MIX IN A JAR

DRIED BEAN MIX:

1/2 cup of each of the following:

kidney beans

split yellow peas

black beans

red lentils

small red beans

split green peas

SEASONING MIX:

1 tablespoon dried sweet pepper flakes

2 teaspoons chicken bouillon granules

2 teaspoons dried minced onion

1-1/2 teaspoons salt

1 teaspoon dried parsley flakes

1/2 teaspoon black pepper

1/2 teaspoon garlic powder

1/2 teaspoon celery seed

4 tablespoons brown sugar

For dried bean mix, layer each type of bean in a clear gift container. You will need a 24-oz jar. For seasoning mix, combine ingredients. Store in a resealable plastic bag. Attach to jar and give with recipe for Seasoned Bean Soup. Yield: about 3 cups dried bean mix and 1/4 cup seasoning mix.

Attach To Jar:

SEASONED BEAN SOUP

Dried Bean Mix (3 cups)

2 cans (14 1/2 ounces each) stewed tomatoes

Seasoning Mix (1/4 cup)

1 teaspoon liquid smoke (optional)

Rinse beans and place in large Dutch oven or stock pot. Pour 4 cups boiling water over beans; cover and let soak overnight. Drain beans and return to stock pot. Add 6 cups water, cover, and bring to a boil over high heat. Reduce heat to low and simmer 1 to 1/2 hours or until beans are almost tender. Add tomatoes and seasoning mix. Stirring occasionally, cover and simmer 30 minutes. Uncover beans and continue to simmer about 1 hour longer or until beans are tender and soup thickens. Serve warm. YIELD: about 10 cups soup.

LAYERED SOUP MIX IN A JAR FRIENDSHIP SOUP MIX

1/2 cup dry split peas
1/3 cup beef bouillon granules
1/4 cup pearl barley
1/2 cup dry lentils
1/4 cup dried minced onion
2 teaspoons Italian seasoning
1/2 cup uncooked long grain rice
1/2 cup alphabet macaroni or other small macaroni (can be put in a plastic sandwich bag to make it easier for the recipient to get out of jar)

ADDITIONAL INGREDIENTS:

1 pound ground beef
3 quarts water
1 can (28 ounces) diced tomatoes, undrained

In a 1-1/2-pint jar, layer the first eight ingredients in the order listed. Seal tightly. Yield: 1 batch.

Instructions to attach to jar:

Friendship Soup Mix:

To prepare soup: Carefully remove macaroni from top of jar and set aside. In a large saucepan or Dutch oven, brown beef; drain. Add the water, tomatoes and soup mix; bring to a boil. Reduce heat; cover and simmer for 45 minutes. Add reserved macaroni; cover and simmer for 15 to 20 minutes or until macaroni, peas, lentils and barley are tender. Yield: 16 servings (4 quarts)

LEMON CURD

3 eggs

2 large lemons -- or 3 small (Grated rind and juice)

1/2 cup butter

1 cup sugar

1 pinch salt

Beat the eggs lightly and mix in lemon rind and juice, butter, and sugar. Place in the top of a double boiler (a bowl over hot water also works well) and heat gently, stirring occasionally until the sugar has dissolved and the curd thickens. Pour into small sterilized jars and cover with sterilized lids. Stores well in refrigerator for up to 3 months. This is a rich, lemony spread for holiday tea time scones, breakfast toast, biscuits, English muffins, etc. Makes approximately 1 pint. In an attractive bottle or glass, it is a nice gift idea. Can be served as a topping or sauce, as a filling for tarts or pies covered with meringue or whipped cream. Spoon over warm pound cake for a fast, delicious dessert.

LEMON PEPPER SEASONING MIX

Lemon pepper adds a piquant flavor when used on grilled meats.

1 cup ground black pepper

1/3 cup dried lemon peel

3 Tbsp. coriander seeds

1/4 cup dried minced onion

1/4 cup dried thyme leaves

Stir all the ingredients together and store in airtight jars

Attach this to the Jar

Recipe for Grilled Lemon Chicken

Serves 4

1/4 cup fresh lemon juice

1/4 cup extra virgin olive oil

2 tsp. Lemon Pepper Seasoning Mix

6 chicken cutlets

Preheat the broiler or BBQ grill. In a low, flat dish stir together the lemon juice, oil and Lemon Pepper Seasoning Mix. Add the chicken breasts, and marinate in the refrigerator for 30 to 45 minutes. Grill over hot coals or broil for 4 minutes on each side, or until done. Serve hot or at room temperature.

LEMON POPPY-SEED CAKE MIX

This cake is delightful with its lemony flavor and the added crunch of poppy seeds.

1 1/2 cups sugar

3 cups cake flour

1 1/2 tsp. baking powder

1/4 cup poppy seeds

Combine all the ingredients in a large mixing bowl. Blend with a wire whisk. Store the mix in an airtight container.

Attach this to the Jar

Lemon Poppy-Seed Cake

3/4 cup butter

6 eggs

1/3 cup milk

1 tsp. vanilla extract

1 tsp. lemon extract (not lemon juice)

Zest of 1 lemon

1 pkg. Lemon Poppy-Seed Cake Mix

Glaze:

1/2 cup sugar

1/2 cup lemon juice

Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into greased pan and bake for 45 to 55 minutes. Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

LOW-CALORIE SPICED TEA MIX

1/4 cup + 2 tb orange flavored drink mix -- sugar-free

1/4 cup Lemonade flavored-drink mix sugar-free

3/4 cup Iced tea mix -- sugar free

1 teaspoon Ground cloves

2 tablespoons Ground cinnamon

1. Combine all ingredients, stirring until blended. Store mixture in an airtight container. 2. For each serving, place 1 teaspoon mix in a cup. Add 1 cup hot water, stirring well. Serve hot.

LOW-CALORIE COCOA MIX

3/4 cup Cocoa

1/2 teaspoon Salt

1 quart Instant dried milk

Dry sugar substitute equal

To 1 1/2 c sugar

Mix ingredients well and store in an airtight container in a moderately cool place.

Use 2 tbsp mix plus 6 ounces boiling water per serving of cocoa. variations:

Mexican Cocoa: Add 2-3 teaspoons of cinnamon when mixing the total ingredients. or

place a scant 1/8 tsp in a cup of cocoa. Mocha: Add 1/3 cup instant coffee when

mixing the total ingredients; or place 1/2 teaspoon instant coffee in a cup of the
cocoa.

M AND M'S COOKIE MIX IN A JAR

1 1/4 cups sugar

1 1/4 cups M and M's candies

2 cups flour mixed with 1/2 tsp. baking soda, and 1/2 tsp. baking powder

Layer ingredients in jar in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit when you add the flour mixture so be sure to pack everything down firmly.

Instructions to attach to jar:

1.} Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix.

2.} Add: 1 stick margarine or butter softened at room temp. **DO NOT USE DIET MARGARINE**

1 egg, slightly beaten

1 tsp. vanilla

3.} Mix until completely blended. You will need to finish mixing with your hands.

4.} Shape into balls the size of walnuts and place on a parchment lined cookie sheet 2" inches apart. **DO NOT USE WAXED PAPER.**

5.} Bake at 375* for 12 to 14 minutes until edges are slightly browned. Cool on cookie sheet for about 5 minutes then remove to wire racks to finish cooling. Makes

2 1/2 dozen cookies.

MAKE YOUR OWN CAKE MIX

6 c. flour
3 Tbsp. baking powder
1-1/2 c. Crisco
4 c. sugar
2 tsp. salt

Plain Cake:

2 c. cake mix
1 tsp. vanilla
1 egg, slightly beaten
1/2 c. milk

In large bowl combine flour, sugar, baking powder and salt. With pastry blender, cut in shortening until mixture resembles cornmeal. Store in airtight container in cool, dry place. Use within month if possible. It does keep quite well if stored for a longer period of time. This is a great alternative to packaged mixes.

Plain Cake: Stir ingredients for plain cake until well blended. Pour into 8-inch square pan. Bake at 350 degrees for 25 to 30 minutes. For a 9 x 13-inch pan or layer cakes, double ingredients.

MALTED HOT COCOA MIX

25.6 ounce package nonfat dry milk powder
6 cups miniature marshmallows
16 ounce container instant chocolate milk mix
13 ounce jar malted milk powder
1 cup sifted confectioners sugar
6 ounce jar non-dairy creamer (powdered)
1/2 tsp. salt

In large bowl, combine all ingredients and stir until well blended. Store in an airtight container. Keep in a cool place. Makes about 20 cups or 10 gifts.

Attach to the jar:

In mug, pour 6 ounces of hot water over 1/3 cup cocoa mix, and stir until well blended.

MASTER COOKIE MIX

9 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
3 cups packed brown sugar
3 cups white sugar
4 cups shortening
8 cups semisweet chocolate chips
4 cups butterscotch chips

In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar. Add the shortening and stir until mixture is mealy. Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly. Place 4 cups of the master mix into each 1 quart jar.

Attach the following directions to the jar:

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended. Add entire contents of the jar to the bowl, stir until combined. Drop by teaspoonfuls onto cookie sheet and bake in the preheated oven for 10 to 12 minutes. This recipe makes about 2 dozen.

MEXICAN FIESTA DIP MIX

This is an unusual Southwestern dip mix that can be given in a small sombrero.

1/2 cup dried parsley

1/3 cup minced onion

1/4 cup dried chives

1/3 cup chili powder

1/4 cup ground cumin

1/4 cup salt

In a large bowl, combine the spices and store in an airtight container.

Attach this to the Jar

Mexican Fiesta Dip

Makes 2 cups

3 Tbsp. Mexican Fiesta Dip Mix

1 cup mayonnaise or low-fat mayonnaise

1 cup sour cream or low-fat yogurt

In a medium mixing bowl combine the Dip Mix with the mayonnaise and sour cream.

Whisk the mixture until smooth. Refrigerate for 2 to 4 hours. Serve with tortilla chips or fresh vegetables.

MEXICAN HOT CHOCOLATE MIX

1/3 cup light brown sugar

3/4 tsp. ground cinnamon

1 1/2 tsp. powdered vanilla

1/4 cup cocoa

2 1/2 cups powdered milk

Combine and blend ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar

Mexican Hot Chocolate

3 cups water

Mexican Hot Chocolate Mix (to taste)

Cinnamon sticks for garnish

Heat the water to boiling and add the Mexican Hot Chocolate Mix. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. For a frothier hot chocolate, mix in a blender.

MICROWAVE FUDGE MOCHA MIX

1 package powdered sugar -- sifted (16 oz.)

1/2 cup cocoa

1/4 teaspoon salt

1 1/2 teaspoons instant coffee granules

1/8 teaspoons ground cinnamon -- up to 1/4

Combine all ingredients; store in an airtight container until you want to make fudge. Great for gift giving. Place microwave mocha fudge mix in a 2 quart glass bowl; add 1/2 cup butter or margarine. Microwave on High, uncovered, 2 to 3 minutes; stir until smooth. Stir in 1/4 cup milk, 1 teaspoon vanilla extract and 1 cup chopped pecans. Pour mixture into an 8" square baking dish. Refrigerate until firm; cut into squares. Store in refrigerator. Yield: 1 1/2 pounds.

MINESTRONE SOUP MIX

1/2 cup dried onion flakes
1/2 cup dried celery flakes
1/4 cup dried parsley flakes
2 tablespoons dried whole marjoram
1 teaspoon garlic powder
1 teaspoon freshly ground pepper
1/2 cup beef flavored bouillon granules
1 pound dried navy beans
1 pound dried kidney beans
2 cups elbow macaroni

Combine first 6 ingredients; divide into 4 gift packages. Add 2 tablespoons bouillon granules to each package. Label and seal. Combine navy beans and kidney beans; divide into 4 gift packages. Label and seal. Place 1/2 cup macaroni into 4 gift packages. Label and seal. Present 1 package herb mix, 1 package bean mix and 1 package macaroni with recipe for minestrone soup. Yield: 4 gift packages.

MINISTRONE SOUP

1 pkg. beans for minestrone soup mix
1 pkg. spices for minestrone soup mix
macaroni pkg for minestrone soup mix
2 cans whole tomatoes
3 lb. browned ground beef

Soak beans overnight in about 4 quarts of water. Cover, simmer 2 to 3 hours. Add spices, beef and tomatoes. Cook another 30 minutes. Add macaroni. Cook until tender. Season with salt to taste.

MOLASSES COOKIE MIX

2 cups all-purpose flour

1 cup sugar

1 tsp. baking soda

1 tsp. baking powder

1 tsp. cinnamon

1/2 tsp. nutmeg

1/4 tsp. cloves

1/8 tsp. allspice

1 tsp. ginger

In a large mixing bowl, combine all ingredients. Store the mix in an airtight container.

Attach this to the Jar

Molasses Cookies

Makes 4 dozen cookies

3/4 cup butter or margarine, softened

1 egg

1/4 cup sulfured molasses

1 package Molasses Cookie Mix

Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

MUFFINS

3 cups Master Mix

Attach this to the Jar:

1 egg, beaten

3 to 4 tablespoons sugar

1 cup water

1 teaspoon flavoring

such as vanilla or lemon

Combine Master Mix and sugar in a bowl. Blend egg and water; add to Master Mix and sugar. Stir gently, just until dry ingredients are moistened. Fill well greased 2

1/2" muffin pans 2/3 full. Bake in a 400oF oven for 20-25 minutes. Makes about one dozen muffins.

To make six muffins, half ingredients, but use one whole egg.

Variations:

Apple:

Add 3/4 cup chopped, peeled apples and 1/2 teaspoon cinnamon to muffin batter.

Bran:

Reduce to 2 1/2 cups and add 1/2 cup unprocessed bran flakes to dry ingredients.

Blueberry:

Add 1/2 cup drained canned, fresh or frozen defrosted blueberries to batter.

MUFFIN MIX

8 c Unbleached All-purpose Flour

1/3 c Baking Powder

1 c Vegetable Shortening

2/3 c Sugar

1 tb Salt

In a large bowl, combine flour, sugar, baking powder and salt. With a pastry blender, cut shortening into dry ingredients until evenly distributed. Put in a large airtight container. Label as MUFFIN MIX and store in a cool, dry place. Use within 10 to 12 weeks. Makes about 10 cups of MUFFIN MIX.

MUNCHY CRUNCHY COOKIES

1 cup all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
3/4 cup packed brown sugar
1 cup cornflakes cereal
2 tablespoons flaked coconut
3/4 cup semisweet chocolate chips
1 cup rolled oats

In a 1 liter jar, mix flour, baking powder, baking soda, and salt. Pack down, and add the remaining ingredients in the following order: sugar, brown sugar, cornflake cereal, coconut, chocolate chips, oatmeal. Pack down after each ingredient.

Decorate jar, and attach a label with the following:

Munchy Crunchy Cookies

1. Preheat oven to 350 degrees F (175 degrees C). 2. In a large bowl, stir together 1/2 cup melted butter, 1 egg, and 1/4 teaspoon of vanilla. Add entire contents of the jar, and mix well. Roll dough into 2 inch balls, and place onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Cool on wire racks. Makes 30 cookies.

NORTH POLE CANDIED PECANS

1 pound pecan halves
2 tablespoons water
1 egg white
1 tablespoon cinnamon
1 teaspoon salt

Mix together in bowl: 2 tbsp. water and egg white Mix together in separate bowl: 1 tbsp. cinnamon 1 tsp. salt Wet the pecans with egg white and water with a slotted spoon; fill spoon with pecans - dip into dry mixture and shake off excess. Place pecans on cookie sheet. Bake at 250 degrees for 1 hour, making sure to check every 10 to 15 minutes. The pecans will stick unless you constantly check them and turn them. These make a great teacher gift during the holidays.

OATMEAL CHOCOLATE CHIP COOKIES:

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups rolled oats
1 chocolate bar, (5.5 ounce)
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips

(Use a funnel that has a 2-inch opening, to layer nicely in jar.) With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object.

Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down.

Layer chopped nuts on top of brown sugar.

Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

Instructions to attach to jar:

Preheat oven to 375 degrees F (190 degrees C). Spoon chocolate chips and nuts into small bowl, set aside.

Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly.

Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart.

Bake for 8 to 10 min. Makes 3 dozen.

OATMEAL COOKIE MIX

3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 cups brown sugar
2 cups rolled oats
1 1/2 cups shortening

In a large bowl, stir together the flour, baking powder, salt, brown sugar and oats. Blend in the shortening so that it is fully absorbed. Store this mixture in an airtight container at room temperature for up to 8 weeks in a cool dry place. Prepare cookies from the mix using the following recipe. Use: 2 cups of cookie mix, 1 egg, beaten, 1 teaspoon vanilla and 1 cup of chocolate chips, coconut, raisins or nuts. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheet. In a large bowl, stir together the cookie mix, egg, vanilla and the additions of your choice. Drop by rounded spoonfuls onto the prepared cookie sheet. Flatten slightly with a fork. Bake for 8 to 10 minutes in the preheated oven. Cool on wire racks. makes about 2 dozen.

OATMEAL CINNAMON COOKIE MIX

3 cups rolled oats
1 cup brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon

In a 1 quart jar, layer the ingredients in the following order: half of the oats, half of the brown sugar, flour. Mix together the sugar, baking soda and cinnamon, put on top of flour, then remaining brown sugar and remaining oats.

Screw on the lid and attach a tag with the following instructions: Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, beat 1 1/4 cups of butter with 1 egg and 1 teaspoon of vanilla until fluffy. Stir in the contents of the jar. Drop cookies by rounded tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on cookie sheets for 1 minute before removing to wire racks to cool completely.

OATMEAL CURRANT SPICE COOKIE MIX

3/4 cup packed brown sugar

1/2 cup white sugar

3/4 cup currants

2 cups rolled oats

1 cup all-purpose flour

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1 teaspoon baking soda

1/2 teaspoon salt

Mix together flour, ground cinnamon, ground nutmeg, baking soda and salt. Set aside.

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

Instructions to attach to jar: Oatmeal Currant Spice Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add: 3/4 cup butter or margarine softened at room temp. **DO NOT USE DIET MARGARINE.** Stir in one egg, slightly beaten. Add in 1 teaspoon of vanilla. 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into balls the size of walnuts. Place on a parchment lined cookie sheets 2 inches apart. **DO NOT USE WAXED PAPER.** 5. Bake at 350 degrees F (175 degrees C) for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to baking racks to finish cooling. Makes 3 dozen cookies.

OATMEAL FRUIT COOKIE MIX

1/2 cup packed brown sugar

1/4 cup white sugar

3/4 cup wheat germ

1 cup quick cooking oats

1/2 cup dried cherries

1/2 cup golden raisins

2/3 cup flaked coconut

1 cup all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

Mix the flour, baking soda and salt together. Starting with the brown sugar layer the ingredients in a 1 liter sized glass jar in the order given. Ending with the flour mixture.

Attach a card with the following directions:

Oatmeal Fruit Cookies

1. Preheat the oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper.
2. Empty the contents of the jar into a large bowl. Using a wooden spoon blend the mixture until well combined.
3. Using your hands work in 1/2 cup softened butter or margarine until the mixture resembles coarse crumbs.
4. Beat 1 egg with 1 teaspoon vanilla and 1/4 cup milk. Still using your hands or a wooden spoon blend the egg mixture into the dough until well combined.
5. Drop teaspoon sized mounds 2 inches apart onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Place cookies on a rack to finish cooling. Makes approximately 2 dozen cookies.

OATMEAL RAISIN SPICE COOKIES

3/4 cup firmly packed dark brown sugar

1/2 cup sugar

3/4 cup raisins

2 cups old fashioned oats

1 cup flour mixed with

1 tsp. cinnamon,

1/2 tsp nutmeg,

1 tsp. baking soda and

1/2 tsp salt

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture.

Instructions to attach to jar:

1.} Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

2.} Add: 1 1/2 sticks butter or margarine softened at room temp.

1 egg, slightly beaten

1 tsp. vanilla

3.} Mix until completely blended. You will need to finish mixing with your hands.

4.} Shape into balls the size of walnuts. Place on a parchment lined cookie sheets 2" inches apart DO NOT USE WAXED PAPER.

5.} Bake at 350% for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. remove cookies to baking racks to finish cooling. Makes 3 dozen cookies.

OLD BAY SEASONING

1 tbsp ground bay leaves

2 1/2 tsp celery salt

1 1/2 tsp dry mustard

1 1/2 tsp black pepper

3/4 tsp ground nutmeg

1/2 tsp ground cloves

1/2 tsp ground ginger

1/2 tsp paprika

1/2 tsp red pepper

1/4 tsp ground mace (optional)

1/4 tsp ground cardamom (optional)

Layer the ingredients in a jar.

It's great also to season the flour for fried chicken, and on french fries

OLD FASHIONED SUGAR COOKIE MIX

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups white sugar

In a medium bowl, stir together the flour, baking powder, baking soda and salt; set aside. In a 1 quart large mouth jar, layer the sugar on the bottom and the flour mixture on top.

Attach a tag with the following instructions: Ingredients: 1 cup butter, softened, 2 eggs, 1 teaspoon vanilla extract, 1/2 teaspoon lemon extract. Empty the contents of the jar into a large bowl. Cut in 1 cup of softened butter until the mixture is crumbly. In a separate bowl, beat 2 eggs, 1 teaspoon vanilla and 1/2 teaspoon of lemon extract until light and fluffy. Pour into the dry ingredients and mix until well blended. Cover bowl and chill for 1 hour. Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until edges begin to brown. You can decorate them with sugar before baking or frost after baking. Makes 2 dozen.

ONION SOUP MIX

3 onion bouillon cubes, crushed

1 beef bouillon cube, crushed

2 tsp. cornstarch

1/3 cup instant onion flakes

2 dashes pepper

Put all ingredients in a jar. Store in cool, dry place.

Attach to jar:

1 Tbsp butter

4 cups cold water

Provalone cheese

Empty package into a pot and gradually stir in water and butter. Bring to boil, reduce heat and cover. Simmer 20 minutes. Ladle soup into oven proof bowls, sprinkle with croutons or toasted bread. Then add one slice provalone cheese.

Briefly put bowls under a broiler to melt cheese. Serve. Makes 4 1-cup servings.

Onion Dip:

Mix one package onion soup mix with 2 cups sour cream. Chill before serving.

ORANGE SLICE COOKIE MIX

3/4 cup white sugar

1/2 cup packed brown sugar

1 3/4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1 1/2 cups orange slice candies -- quartered (10 ounce package)

Mix together flour, baking powder and baking soda. Set aside. Layer ingredients in order given in a quart sized "wide mouth" canning jar. Press each layer firmly in place. Add the orange candies last. It will be a tight fit.

Attach these directions to jar:

Orange Slice Cookies

Remove orange slice candy from jar. Set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

ADD: 1/2 cup butter or margarine, softened at room temperature.

DO NOT USE DIET MARGARINE.

Add 1 egg slightly beaten and 1 teaspoon vanilla. Mix until completely blended. You may need to finish mixing with your hands. Mix in orange slice candy. Shape into large sized balls. Place 2 inches apart on sprayed baking sheets. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned.

Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

PALOUSE SOUP MIX

2-1/2 c. green split peas (16 oz. pkg.)

2-1/2 c. lentils (16 oz. pkg.)

2-1/2 c. pearl barley (16 oz. pkg.)

2 c. alphabet macaroni (8 oz. pkg.)--I use brown rice instead

1 c. dried onion flakes (2 3/8-oz. pkgs.)

1/2 c. celery flakes (1 3/8-oz. pkg.)

1/2 c. parsley flakes (1 1/4-oz. pkg.)

Optional:

1-1/2 t. thyme

1-1/2 t. white pepper

Mix all ingredients together. Store in a jar with a tight- fitting lid. Stir before using. Makes 10 c. of mix.

TO COOK: Combine 1 c. of soup mix with 4 c. of water or seasoned stock in large pan. Add 1 c. of cooked chopped meat, if desired. Bring to a boil. Reduce heat to low and cover pan. Simmer gently for 45 to 60 minutes, or until peas are tender.

Add 1/2 t. salt if desired.

MINISTRONE VARIATION: Combine 1 c. of soup mix with a 16-oz. can of stewed tomatoes, 2 to 3 c. water or stock, 1 chopped carrot, 1 to 2 chopped potatoes, and 1/2 t. basil. (Optional: 1 clove minced garlic). Bring to a boil. Reduce heat to low and cover pan. Simmer 45 to 60 minutes or until peas are tender. Add 1/2 t. salt, if desired.

PANCAKES

2 cups Master Mix

Attach this to the Jar:

1 egg, beaten

1 1/4 cups water or milk

Combine all ingredients; stirring just enough to moisten dry ingredients.

Drop by spoonfuls onto a hot non-stick or greased griddle or fry pan. Turn when bubbles appear on the surface of the cakes.

Cook until well browned. Makes about 12 to 16 pancakes.

For waffles add 1 tablespoon melted fat or oil to pancake mixture. Makes 4 small waffles.

PASTA SOUP IN A JAR

1/2 Cup Macaroni
1/4 Cup Lentils, dry
1/4 Cup Mushrooms, dried and chopped
2 Tbs. Parmesan Cheese, grated
1 Tbs. Onion Flakes
1 Tbs. Chicken Soup Base
1 tsp. dried Parsley
1/2 tsp. Oregano
1 Dash Garlic Powder

Mix Parmesan cheese, onion flakes, soup base, parsley, oregano, and garlic powder together in a small bowl. In a one pint jar, layer ingredients in this order, Spice mixture, macaroni, lentils, then mushrooms. Store with tightly sealed lid, until needed. Use the following recipe to make soup, or place recipe on a card and attach to your decorated soup mix jar to give as a gift:

Basic Pasta Soup

Combine contents of jar with 3 cups water, in a 2 quart saucepan. Bring to a boil, then reduce heat. Cover and simmer 40 minutes or until lentils are tender, stirring occasionally. Makes 4 servings.

PEANUT BUTTER AND CHOCOLATE CHIP COOKIE MIX

3/4 cup sugar
1/2 cup brown sugar
1 3/4 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 cup peanut butter chips*
1/2 cup chocolate chips*

*or you can use 8 peanut butter cups, cut into pieces

Mix together the flour, baking powder and baking soda in a medium bowl. Set aside. Layer ingredients in order given in a one quart canning jar. Press each layer into place. It will be a tight.

Attach these directions to Jar:

Peanut butter and Chocolate Cookies

Sift out the chips and set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla.

Mix until completely blended. Mix in chips or peanut butter cups.

Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets.

Bake at 375 degrees F for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

PEANUT BUTTER CHOCOLATE COOKIE MIX

1 cup packed brown sugar
1 1/2 cups packed confectioners' sugar
3/4 cup cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt.

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

Instructions to attach to Jar:

Peanut Butter Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add: 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add 1/2 cup creamy peanut butter, 1

egg, slightly beaten, and 1 teaspoon of vanilla. 3. Mix until completely blended.

You will need to use your hands to finish mixing. 4. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. **DO NOT USE WAXED PAPER.** Press balls down with a fork. 5. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

PEANUT BUTTER COOKIE MIX IN A JAR

1 cup firmly packed dark brown sugar

1 1/2 cups firmly packed powdered sugar {Clean inside of jar with a dry paper towel after this layer}

3/4 cup cocoa powder {Clean inside of jar with a dry paper towel after adding this layer}

1 1/2 cups flour mixed with 1 tsp. baking powder and 1/4 tsp. salt

Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to Jar:

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

2. Add: 1 stick butter or margarine, softened at room temp.

1/2 cup creamy peanut butter

1 egg, slightly beaten

1 tsp. vanilla

3. Mix until completely blended. You will need to use your hands to finish mixing.

4. Shape into walnut sized balls and place 2" inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. press balls down with a fork.

5. Bake at 350* for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies

PEANUT BUTTER CUP COOKIE MIX

3/4 cup white sugar

1/2 cup packed brown sugar

1 1/3 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

8 peanut butter cup candy -- (0.7 ounce) cut into 1/2 inch pieces

Mix together the flour, baking powder and baking soda. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place. It will be a tight fit. Add chopped peanut butter cups last.

Attach these directions to Jar:

Reese's Peanut Butter Cup Cookies

Remove peanut butter cups from jar. Set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature.

DO NOT USE DIET MARGARINE.

Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. You will need to finish mixing with your hands. Mix in peanut butter cups. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

PEANUT BUTTER REFRIGERATOR COOKIES

2 cups Master Mix

1 egg, beaten

2/3 cup sugar

1/2 teaspoon vanilla

1 1/4 cups peanut butter

Combine Master Mix and sugar. With a fork blend in rest of ingredients. Shape into rolls about 1 1/2" thick. Wrap in waxed paper and refrigerate until firm or until needed.

Slice 1/4" thick and place on ungreased cookie sheet. Bake in moderate oven (375°F) for 10 to 12 minutes. Makes 3 to 4 dozen.

PECAN PIE MINI MUFFINS

1 cup packed brown sugar

1/2 cup plain flour

1 cup chopped pecans

Layer the above ingredients in a jar. Attach the following ingredients to the jar:

2/3 cup butter -- melted

2 eggs -- beaten

In a bowl, combine butter and eggs; stir in mix. Fill greased and floured miniature muffin tins about 2/3 full. Bake at 350 degrees F for 20-25 minutes, or until muffins test done. Remove muffins from tins immediately and cool on wire racks.

Makes 2 1/2 dozen.

PIZZA CRUST

1 1/3 cups Master Mix
2 tablespoons cornmeal

Attach this to the Jar:

1/3 cup water (about)

Combine Master Mix and cornmeal with enough water to make soft dough. Knead in bowl 12 times. Roll or pat out thin on a greased cookie sheet into an 11-or 12-inch circle or into a rectangle. Turn up edges of dough. Bake in a 425oF oven for 8 to 10 minutes or until partially baked and starting to brown.

Filling

1 cup homemade or canned spaghetti sauce

4 ounces cubed or shredded mozzarella cheese or process cheese food

Grated parmesan or romano cheese (optional)

Spread spaghetti sauce over partially baked biscuit crust. Sprinkle with mozzarella and then with some parmesan. Bake in a 375oF oven for 15 to 20 minutes or until filling is hot and crust is brown. One-half pound of cooked seasoned ground beef, drained, and 1 cup diced, raw or cooked vegetables may be added before the cheese is sprinkled on if desired.

PIZZA DOUGH MIX

This is a gift for friends of all ages, whether a starving college student or a senior citizen--everyone loves pizza.

2 3/4 cups bread flour

1 package (1 Tbsp.) active dry yeast

2 tsp. salt

In a medium bowl, combine all the ingredients. Place the mix in an airtight container.

Attach this to the Jar

Pizza

Makes 2 12-inch pizzas

1 package Pizza Dough Mix

2 Tbsp. olive oil

1 cup warm water

1 cup tomato sauce

1/2 cup grated mozzarella cheese

1/3 cup freshly grated Parmesan

1 tsp. crushed oregano

Place the Pizza Dough Mix in a large bowl & add the oil and water. Beat with a wooden spoon or dough hook until mixture forms a ball. Turn out onto a floured board and knead for 5 minutes. Transfer to a greased bowl and let the dough rise for 90 minutes. Divide the dough in half and pat into two 12-inch circles. For thin crust, fill and bake the pizzas now.

For thicker crust, let pizzas rise 30 to 45 minutes. Top the pizza dough with tomato sauce, cheeses of your choice, crushed oregano, and olive oil drizzled over the pizzas. Preheat the oven and bake at 425 degrees F for 20 to 25 minutes. Let stand 5 minutes.

'PIZZA HUT' STYLE DOUGH MIX

The secret ingredient here is baking powder. Extensive testing has revealed that baking powder plus yeast in a pizza dough yields a chewy, tender crust. Baking powder also produces a near-instant oven rise.

8 cups unbleached bread flour
4 cups unbleached all purpose flour
1 cup stone ground cornmeal
1/4 cup sugar
3 tablespoons salt
3 tablespoons baking powder

In a large bowl, whisk together bread flour, all purpose flour, cornmeal, sugar, salt and baking powder very well. Store in jar.

INSTRUCTIONS TO ATTACH TO JAR:

To make pizza dough:

1 cup water
1 to 1 1/2 teaspoons fast-rise yeast
3 cups dough mix
2 tablespoons olive oil

Each batch makes 1 16-20 inch round pizza, or a 17 by 11 inch rectangle, or a variety of smaller, free form individual pizzas.

If you like your pizza crisp, use the lesser amount of yeast. For a fluffier, bread-like pizza, use the larger amount (and do not roll out too thin). Depending on the yeast you choose (i.e. brands differ in performance as do fast or active dry varieties), the fermentation may vary somewhat.

This dough can be kneaded by hand, in a mixer with a dough hook or in a bread machine (on dough cycle, following manufacturer instructions). For the mixer, place water in a bowl with yeast. Mix a moment and allow mixture to sit about five minutes, to allow yeast to expand. Add pizza mix and oil, then knead, until smooth and elastic on slow speed - about 5-7 minutes. Once dough is made, cover well with oiled plastic (or refrigerate) and allow to rest one hour. Deflate before proceeding.

Add sauce and toppings and bake until ready.

POTATO CHIP COOKIE MIX IN A JAR

1 cup white sugar

1 1/2 cups crushed potato chips

2/3 cup chopped pecans

2 1/2 cups all-purpose flour

1 teaspoon baking powder

In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient.

Decorate the jar and attach a tag with the following directions: Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350 degrees F (175 degrees C) for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely. Makes 2 1/2 dozen.

POTATO SOUP MIX

1-3/4 cups instant mashed potatoes

1-1/2 cups dry milk

2 Tb. instant chicken bullion

2 tsp. dried minced onion

1 tsp. dried parsley

1/4 tsp. ground white pepper

1/4 tsp. dried thyme

1/8 tsp. turmeric

1-1/2 tsp. seasoning salt

Combine all ingredients. in a bowl and mix. Makes 6 servings. Place in 1 quart canning jars to store.

Instructions to attach to jar: To serve: place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

POUND CAKE BROWNIES

1 c Sugar
2 oz Unsweetened Chocolate; *
1 1/4 c Flour; Unbleached
1/2 t Baking Powder
1/2 c Nuts; Chopped
1/4 t Salt

Attach this to the jar:

3/4 c Butter Or Margarine; Softened
3 ea Eggs; Large
1 t Vanilla

Chocolate should be melted and cooled.

Cream butter and sugar; beat in eggs.

Blend in chocolate and vanilla.

Stir flour with baking powder and salt.

Add to creamed mixture; mix well.

Stir in nuts.

Spread in greased 9 X 9 X 2-inch baking pan.

Bake at 350 degrees F for 25 to 30 minutes. Cool.

If desired, sift powdered sugar over top. Cut into bars. Makes 24 brownies.

PUMPKIN BREAD

1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
2 1/2 cup Master Mix
1/4 teaspoon ginger

Attach this to the Jar:

2 eggs
1/4 cup water
1/2 cup sugar
1 cup canned pumpkin or cooked, mashed pumpkin or squash

Beat eggs and sugar together in a bowl until well blended. Mix in soda, spices, water and pumpkin. Add Master Mix and stir until dry ingredients are coated. Pour into a greased 9x5x3-inch loaf pan. Bake in 350oF for 45-55 minutes or until brown.

PUMPKIN PIE SPICE

1/4 cup ground cinnamon

1/8 cup ground ginger

1 Tablespoon nutmeg

1 Tablespoon ground cloves

Mix all ingredients together, and store in cool, dry place.

PUMPKIN SPICE CAKE IN JARS

1 c Seedless Raisins
1 c Walnuts
2 c All-Purpose Flour
2 ts Baking Soda
1/4 ts Baking Powder
1/2 ts Salt
2 ts Ground Cloves
2 ts Ground Cinnamon
1 ts Ground Ginger
4 Eggs
2 c Granulated Sugar
1 c Salad Oil
16 oz Canned Pumpkin

Preheat oven to 325-degrees.

Sterilize 8 (12 oz) Ball Quilted Crystal Canning Jars (14400-81400), lids and rings by boiling them for 10 minutes. Leave the lids and rings in the hot water until you're ready to use them; remove jars and allow the jars to air-dry and cool.

Prepare the batter in the meantime.

Using a pastry brush, brush the inside of the cooled jars with shortening (DO NOT use Pam or Baker's Secret); set aside.

Coarsely chop the raisins and walnuts; set aside. Sift together the flour, baking soda, baking powder, salt, cloves, cinnamon and ginger in a large bowl. Add raisins and walnuts; toss to lightly combine.

In another large bowl, beat eggs at high speed until thick and yellow (2-3 minutes). Gradually beat in the sugar until thick and light. At low speed, beat in the oil and pumpkin; blend well. Gradually stir in the flour mixture until well blended.

Divide among the 8 canning jars (should be slightly less than 1/2 full. Wipe the sides of the jar off (inside/ outside) in case you slop or it'll burn. Place jars onto a cookie sheet or they'll tip over.

Bake 35 to 40 minutes or until a pick inserted into the center of each jar comes out clean. Have your lids and rings ready. Take one jar at a time from the oven; place a lid and ring on and screw down tightly. Use HEAVY-DUTY mitts--the jars are HOT! Place the jars onto your counter top too cool. You'll know when they've sealed, you'll hear a plinking sound

QUICK MUFFIN MIX

- 2 1/2 cups all-purpose flour
- 2 1/2 cups whole wheat flour
- 1 cup wheat bran cereal
- 1 cup quick-cooking oats
- 1 1/2 cups sugar
- 2 tablespoons baking powder
- 2 teaspoons salt

Combine all ingredients in a large airtight container. Store at room temperature until ready to use. Stir well before measuring for the muffin recipe. Yield: about 6 cups.

QUICKIE MIX & MUFFIN RECIPE

2 Teaspoons Cream of tartar
3 1/2 Cups All purpose flour
1 Teaspoon Baking soda
1 Tablespoon Baking powder
1 1/2 Cups Instant nonfat dry milk
1 Tablespoon Salt
2 1/4 Cups Vegetable shortening

In large bowl, sift together all the dry ingredients. Mix well. Cut in shortening until evenly mixed. Mixture will look like cornmeal. Put in a large airtight container. Make 13 cups of mix. Use within 10 - 12 weeks.

Whole Wheat Mix:

4 1/4 c all purpose flour and 4 1/4 c. whole wheat flour instead of 8 1/2 c all purpose flour.

Increase baking powder to 5 tablespoons.

Recipe for "Quickie Mix" Raisin Muffins

2 1/2 Cups "Quickie Mix" (see recipe)

1 Tablespoon Sugar

2 Tablespoons Margarine -- softened

1/2 Cup Raisins

1/2 Cup Water

1 Egg

Preheat oven to 400~F. Combine "Quickie Mix" and sugar in a medium-size bowl; cut in margarine with pastry blender until mixture is crumbly. Add raisins.

Beat water with egg in a 1 cup measure. Stir into "Quickie Mix" with fork just until mixture is moistened. Batter will be lumpy. Spoon batter into greased medium size muffin pan cups, filling each 3/4 full.

Bake in a preheated hot oven (400~F) for 20 minutes, or until lightly golden. Serve warm. Yield: 8

RAISIN CRUNCH COOKIE MIX IN A JAR

1/2 cup white sugar

1/2 cup raisins

1 1/4 cups flaked coconut

1 cup cornflakes cereal, crumbled

3/4 cup packed brown sugar

1/2 cup quick-cooking oats

1 1/4 cups all-purpose flour mixed with: 1 teaspoon baking soda 1 teaspoon baking powder

Layer the ingredients into a 1 quart canning jar in the order they are listed.

Press each layer firmly in place before adding next ingredients. it will be a tight fit.

Attach a label with the following instructions: Preheat oven to 350 degrees F (175 degrees C). Empty the contents of the jar into a large bowl and use your hands to blend thoroughly. Stir in 1/2 cup butter, 1 egg and 1 teaspoon of vanilla. Mix until completely blended. You may need to use your hands. Roll dough into walnut sized balls and place them 2 inches apart onto greased cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

RANCH DRESSING AND DIP MIX

This versatile mix can be used to make a dressing for salads, a dip for fresh veggies, or topping for baked potatoes.

1 1/2 Tbsp. dried parsley

1/2 Tbsp. dried chives

1/4 Tbsp. dried tarragon

1/2 Tbsp. lemon pepper

1 Tbsp. salt

1/4 Tbsp. oregano

1/2 Tbsp. garlic powder

In a medium bowl, combine all the ingredients. Store in an airtight container

Attach this to the Jar

Ranch Dressing

Makes 1 cup

1/2 cup mayonnaise

1/2 cup buttermilk

1 Tbsp. Ranch Dressing & Dip Mix

In a large bowl whisk together the mayonnaise, buttermilk and dressing & dip mix.

Refrigerate for one hour before serving.

Ranch Dip

Makes 2 cups

2 Tbsp. Ranch Dressing & Dip Mix

1 cup mayonnaise or low-fat mayo

1 cup sour cream or low-fat yogurt

Combine the Ranch Dressing and Dip Mix with mayonnaise and sour cream.

Refrigerate for 2 hours before serving with raw vegetables, or as a topping for baked potatoes.

RANCH DRESSING MIX

15 Saltines

2 cups Dry minced parsley flakes

1/2 cup Dry minced onion

2 tablespoons Dry dill weed

1/4 cup Onion salt

1/4 cup Garlic salt

1/4 cup Onion powder

1/4 cup Garlic powder

Put crackers through blender on high speed until powdered. Add parsley, minced onions, and dill weed. Blend again until powdered. Dump into bowl. Stir in onion salt, garlic salt, onion powder, and garlic powder. Put into container with tight fitting lid. Store dry mix at room temperature for 1 year. Makes 42 1 tablespoon servings.

RASPBERRY VINEGAR

4 cups white wine vinegar
1/2 cup sugar
2 cups ripe -- fresh raspberries

In a medium saucepan, combine vinegar and sugar; bring almost to a boil over low heat, stirring constantly until sugar dissolves. Do not boil. Place the raspberries in two 1 quart sterilized glass bottles and pour hot vinegar over them. Seal bottles and shake slightly. Let stand at room temperature 48 hours. Strain through several layers of cheese cloth into a clean jar. Seal tightly. Store for 2 to 3 weeks in a cool, dark place (do not refrigerate).

Pour this vinegar into a decorative decanter or bottle to make an attractive gift for any occasion. Or enjoy it yourself with your favorite fruit salads and green salads. To make an herb vinegar, follow the recipe but replace the raspberries with your favorite fresh herb and omit the sugar.

RASPBERRY COCOA MIX

3 cups instant hot cocoa powder
1 pkg. unsweetened raspberry Kool-Aid

Blend well.

Use 2 heaping Tbsp. to 1-cup hot water.

RED HOT SPICED TEA

- 1 large jar Tang
- 2 cups sugar
- 1 package lemonade mix
- 1 cup instant tea
- 1 teaspoon ground cinnamon
- 1 teaspoon cloves
- 1/4 teaspoon ginger
- 1 small bag red hots

Mix all ingredients thoroughly. Store in airtight container. Add 1 rounded spoonful to boiling water and stir. This recipe can easily be doubled, tripled, quadrupled, etc.

RICE PILAF MIX

1 cup long-grain, converted rice
Flavor Packet
2 tablespoons butter
2 1/2 cups hot water

Melt the butter in a heavy saucepan over medium heat. Saute the rice, stirring constantly, until it takes on a translucent quality; do not let the kernels pop. Slowly stir in the water, then the Flavor Packet; bring to a full boil; cover and lower heat. Simmer 20 to 25 minutes, or until nearly all of liquid is absorbed and the rice looks just a bit too moist to serve. Turn off heat and let stand for 10 minutes before uncovering and serving.

Each recipe makes one flavor packet. Also, these recipes are meant for bouillon cubes that mix with 8 oz. of water. If you prefer to substitute bouillon cubes that mix with 6 oz. of water, or powder, you will need to figure the differences accordingly. Three 8 oz. cubes equal four 6 oz. cubes.

RUSSIAN TEA MIX

27oz. Tang

6oz. sweetened lemonade mix

1 cup sugar

1 cup instant tea

1/2 teaspoon cloves

1/2 teaspoon cinnamon

Note: I use whole cloves and stick cinnamon instead of the ground forms listed in the recipe. Also the whole spices can be removed from the cup. Ground spices tend to not dissolve.

Mix and store in an air-tight container. Use 1 teaspoon of mixture for a small cup of hot tea. Remember to pour hot water in the cup!

SALAD VINEGAR

1 bottle cider vinegar
1 bottle wine vinegar
1 cup balsamic vinegar
1 cup fresh thyme
1 cup fresh basil
1 cup fresh parsley
1 cup fresh oregano
5 cloves peeled garlic -- crushed, up to 6

Wash and sterilize a one-quart jar. Pack in washed herbs tightly Add crushed garlic. Pour in vinegars to fill. Seal top with Sarah wrap with heavy rubber band. Stand in the sun for 4 to 6 weeks. Strain through cheese cloth. Discard herbs and garlic. In washed and sterile bottle pour in vinegar. Add a sprig of fresh herb of your choice: dill, thyme, basil, parsley, etc. Give as gift. Remember to keep one for yourself.

SAND ART BROWNIES

1 teaspoon soda
1/2 teaspoon salt
1/2 cup flour -- (plus 1/8 cup for high altitudes)
1/3 cup cocoa
1/2 cup flour
2/3 cup brown sugar
2/3 cup white sugar
1/2 cup semi sweet chocolate chips
1/2 cup vanilla chips
1/2 cup walnuts

Decorate jar and present with this gift tag:

Sand Art Brownies Combine contents of jar with: 3 eggs 1 tsp vanilla 2/3 cup vegetable oil Pour in to greased pan and Bake at 350 degrees 7x11 pan 32-37 minutes 9x9 pan 27-32 minutes

SANTA'S SPICED WALNUTS

1/4 cup water

1 cup sugar

1/4 teaspoon nutmeg

1/4 teaspoon ginger

1 teaspoon cinnamon

1 pound bag walnuts

In a large skillet put water, sugar and spices. Allow to boil and thicken. Put walnuts in pan and coat them with mixture. Spread out on a flat surface, separate and let them cool. Great for a holiday gift.

SCOTTISH SHORTBREAD MIX

1 1/2 cups all-purpose flour

3/4 cup powdered sugar

1/4 tsp. salt

In a medium bowl, combine all the ingredients, blending well. Store in an airtight container.

Attach this to the Jar

Scottish Shortbread

Makes 16 pieces

1 cup butter, softened

1 package Scottish Shortbread Mix

Preheat the oven to 300 degrees F. Knead the butter into the shortbread mix and press the mixture firmly into an 8-inch pie plate, or shortbread mold. Bake for 1 hour. The shortbread should be pale in color, not browned. Cut into wedges while still warm.

SEASONED SALT

- 2 tablespoons pepper
- 1 tablespoon chicken bouillon powder
- 1 teaspoon onion salt
- 1 teaspoon onion powder
- 1 tablespoon garlic salt
- 1 teaspoon cumin powder
- 1 teaspoon dry marjoram leaves
- 1 tablespoon minced parsley
- 1 teaspoon paprika
- 1/2 teaspoon curry powder
- 1 tablespoon chili powder
- 1/3 cup salt

Mix all ingredients together thoroughly, or put all ingredients in 1 quart mayonnaise jar with tight fitting lid, shaking until well blended. Keep at room temperature. Use within 3 months . Makes about 1 cup.

SEASONING BOUQUET

1 teaspoon thyme

1 1/2 teaspoons oregano

2 teaspoons paprika

2 teaspoons dry mustard

1/4 teaspoon dill weed

1 teaspoon coarse salt

1 1/2 teaspoons garlic powder

1 teaspoon curry powder

1/2 teaspoon onion powder

Mix well and store in airtight jar. Shake well before using. This is good in vegetable soups and salads. Mix with mayonnaise for a sandwich spread. Good in deviled eggs. Great gift idea.

SELF-CRUST SPINACH-CHEESE PIE

Paprika

1 1/2 cups lowfat cottage cheese

3 eggs

1/2 teaspoon salt

1 (10 ounce) pkg frozen, chopped spinach, defrosted

1/4 teaspoon nutmeg

3 tablespoons grated onion or 1 tablespoon onion powder

2/3 cup Master Mix

Grease well a 9" pie plate; sprinkle paprika on bottom and sides. The paprika helps the soft, self crust to brown.

In a bowl, beat with a fork the eggs, salt, nutmeg and onion until blended. Stir in cottage cheese and spinach. Blend in the Master Mix.

Pour batter into prepared pie plate. Bake in preheated 350oF oven for about 45 minutes until a knife inserted 1" from center comes out clean. Remove from oven and let stand for 10 minutes before cutting. Makes 6 servings.

SKILLET COOKIES

1 c. chopped dates (I used 10 ounces)

1 c. sugar

2 c. Rice Krispies

3/4 c. pecans

1 c. coconut

Add sugar and dates to jar. Place rice krispies and pecans in separate plastic wrap and place in jar on top of sugar and dates.

Attach to the jar:

3 tbsp. butter

1 egg, well beaten

1/2 tsp vanilla

Mix sugar, dates, butter and egg in heavy skillet. Melt over low heat - cook for about 5 minutes on low, until bubbly. Turn off fire and add vanilla, Krispies and pecans. When cool enough to handle, roll into small balls and roll in coconut.

SNICKERDOODLE MIX

2 3/4 cups all purpose flour

1/4 tsp. salt

1 tsp. baking soda

2 tsp. cream of tartar

1 1/2 cups sugar

In a large bowl, combine the ingredients with a whisk. Store the mix in an airtight container.

Attach this to the jar

Snickerdoodles

Makes about 5 dozen cookies

1 cup butter or margarine, softened

2 eggs

1 package Snickerdoodle Mix

1/2 cup sugar

1 Tbsp. cinnamon

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth.

Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl.

Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

SNOW BALLS IN A JAR

1/2 cup confectioners' sugar

2 cups all-purpose flour

1 cup chopped pecans

In a medium bowl, combine the confectioners' sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top and close the lid.

Attach a tag with the following instructions: Snow Balls, Makes 4 dozen. Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners' sugar.

SNOW CAPS

Snow caps

1 c. all-purpose flour

1 1/2 tsp. baking powder

1/2 c. sugar

Combine flour and baking powder. Mix in sugar. Pour in jar.

Attach to the jar:

1 (3 oz.) pkg. light cream cheese

1/4 tsp. lemon flavoring

1 c. powdered sugar

1/2 c. margarine

Beat margarine and cream cheese together with mixer; add flavoring and beat until fluffy.

Add flour mixture from

jar and beat until well mixed. Chill overnight. Shape into 1 inch balls; place on an

ungreased cookie sheet. Bake in

a 350 degree oven for 12-15 minutes. Remove and cool slightly. In a plastic bag pour

powdered sugar and shake

a few cookies at a time. Makes about 36. Recipe can be doubled.

SPECIAL BUTTERSCOTCH CHIP COOKIES

1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon baking powder
1/2 cup packed brown sugar
1/2 cup white sugar
1 cup flaked coconut
1 cup high protein crisp rice and wheat cereal
3/4 cup butterscotch chips
1/2 cup chopped pecans

Layer the ingredients in the order given in a one quart wide mouth canning jar. Firmly pack each ingredient in place. It will be a tight fit, but all ingredients will fit in the jar. Use pinking shears to cut an 8 or 9 inch circle from gingham, calico, or a seasonal fabric. Place the fabric over the wide mouth lid and rim and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Attach a card to the ribbon or raffia with the following mixing and baking directions: Empty jar of cookie mix into a large mixing bowl. Add 1/2 cup of butter or margarine, 1 egg, and 1/2 teaspoon of vanilla. Use hands to mix the wet and dry ingredients together. When completely blended, roll into large walnut sized balls. Place on unprepared cookie sheets and use the palm of your hand to flatten each cookie ball. Bake at 350 in a preheated oven for 8-10 minutes. Makes 2 dozen.

SPICED ALMONDS

sugar

garlic salt

hot shot pepper blend

ground cumin

chili powder

1 whole almonds with skins

Layer the ingredients in a jar.

Attach to the jar:

Egg white

Beat 1 egg white in small bowl until frothy. Add 4 tsp. sugar, 3 tsp. Garlic Salt, 2 tsp. Hot Shot! Pepper Blend, 2 tsp. ground Cumin, 1 tsp. Chili Powder, and 1 pound whole almonds with skins. Stir to coat almonds evenly and place almonds in single layer in greased, shallow baking pan. Bake in 275°F oven 40 minutes, stirring every 10 minutes. Remove from oven and set aside to cool. Store in airtight container up to 3 weeks.

SPICED APPLE CAKE MIX

3 cups all-purpose flour

1 1/2 cups sugar

1 1/2 tsp. baking soda

1 tsp. powdered vanilla

1 1/2 tsp. cinnamon

1/4 tsp. ground nutmeg

1 cup chopped nuts

1/2 cup golden raisins

Combine and blend ingredients in a medium bowl. Store in an airtight container.

Attach this to the Jar

Spiced Apple Cake

Serves 8 to 10

1 package Spiced Apple Cake Mix

1 1/2 cups canola oil

3 large eggs

3 cups chopped apples

Preheat the oven to 350 degrees F & grease a tube or Bundt pan. Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.

SPICED CIDER

2 quarts apple cider

1 teaspoon whole cloves

1 teaspoon allspice

3 sticks cinnamon

Unpeeled lemon -- thinly sliced

Sugar

Simmer all ingredients together. Serve hot. Remove all spices and refrigerate any leftovers. Delicious reheated. Give a basket, lined with artificial spruce cuttings, and the ingredients for making this cider, along with two Christmas mugs. Tie a big bow around the cinnamon sticks and tie them to the handle, put a piece of ribbon through a copy of this recipe and tie it to the handle. An orange pomander ball and a couple wooden apples could also be added. If this gift is going to someone extra special, use napkins, placemats or both to replace all or part of the spruce cuttings. Your friends will remember you all year, each time they use them!

SPICED CRANBERRY CIDER MIX

1/2 cup dried cranberries

12 cinnamon sticks

1/2 tsp. crushed whole cloves

2 Tbsp. whole allspice

In a small bowl, stir the cranberries and spices together. Store in an airtight container.

Attach this to the Jar

Spiced Cranberry Cider

2 quarts apple cider

1 quart water

1 package Spiced Cranberry Cider Mix

2 oranges, sliced

In a large saucepan combine the cider, water, and Spiced Cranberry Cider Mix. Heat through but do not boil. Add most of the orange slices. Serve warm, garnished with the remaining orange slices.

SPICED PECANS

2 tablespoons brown sugar

1 cup less 2 tbsp. sugar

1/2 teaspoon cinnamon

1/4 teaspoon cloves

1/8 teaspoon salt

1/2 cup water

1 tablespoon white Karo syrup

1 tablespoon butter

2 cups pecan halves

In pot mix together sugars, spices, water and Karo syrup. Heat on medium-low to soft ball stage (236 degrees). Add butter and pecan halves and cook 1 minute longer. Remove from heat. Stir until mixture loses its shininess. Pour onto waxed paper before mixture becomes sugary. With 2 forks separate the pecan halves while still warm. Cool. Enjoy!

SPICED TEA

1 c instant tea

1 c sugar

1 c Tang

2 T cinnamon

1 T clove

1 t nutmeg

1-2 t red pepper

1 scoop lemonade drink mix

Layer ingredients in jar. The red (cyan) pepper REALLY helps break up chest congestion. You can omit it if you'd like.

Attach to the jar:

Combine mix and hot water and enjoy!

SPICED TEA MIX

1 (9 oz.) jar powdered orange breakfast drink mix

1 (4 oz.) jar lemon flavored ice tea mix

1-1/2 c. sugar

2 tsp. cinnamon

2 tsp. ground cloves

1 tsp. ground ginger

Mix drink mix, sugar and spices. Label and store in tightly covered container at room temperature, no longer than 6 months.

Attach to the jar:

For each serving mix 3 teaspoons spiced tea mix and 1 cup boiling water in mix until mix is dissolved. Garnish each with a twist of lemon or orange peel and a cinnamon stick if desired. Makes about 5-1/4 cups mix.

SPICED TEA SACHET

Cheesecloth

1 tea bag

1 cinnamon stick, crushed

6 whole cloves, crushed

1 strip (4 inches) fresh orange rind (or 1/2 tsp dried) string

Cut two 4-inch squares of cheesecloth; place 1 on top of other. Place tea bag, cinnamon, cloves and orange rind on top. Pull up corners and tie into bundle with string. Place in mug, jar or basket. Makes 1 sachet, enough for 1 cup tea.

If you use fresh orange rind, let the sachets air-dry for two days before sealing them in containers.

SUGAR COOKIE MIX

1 cup butter softened
1/2 cup shortening
6 cups all-purpose flour
1 Tablespoon baking powder
1 Tablespoon salt

In a small mixing bowl combine butter and shortening. In a large bowl combine remaining cookie ingredients. Using a pastry blender, two knives or a food processor cut shortening mixture into flour mixture until like fine meal. Store in air tight container in fridge until time to use.

Attach instructions to jar:

Sugar cookies:

combine 2 cups of mix with 2/3 cups sugar
1 teaspoon of vanilla
2 Tablespoons of milk
1 egg.

Roll on floured surface with floured pin to 1/8" thickness. Cut shapes and bake at 400 degrees on a lightly greased cookie sheet for 5-8 minutes, or until lightly browned on edges. Sprinkle with colored sugar before baking if desired or frost and decorate when cooled. 3 1/2 dozen cookies.

Colored sugars:

1/4 cup sugar
2 drops food coloring -- any shade
in a jar combine sugar with 2-3 drops of color. Cover tightly and shake till blended.

SUGAR AND SPICE MIXED NUTS

1 egg white
1 tbsp water
1/2 cup granulated sugar
1 tsp each cinnamon and ginger
1/2 tsp nutmeg
1/2 tsp salt
3 cups mixed nuts

Line baking sheet with parchment paper or lightly greased foil; set aside.

In bowl and using fork, beat egg white with water until foamy. In small bowl, combine sugar, cinnamon, ginger, nutmeg and salt. Add nuts to egg white mixture; stir to coat. Sprinkle with sugar mixture; stir to coat. Spread in single layer on prepared baking sheet.

Bake in 275 F (140 C) oven for about 1 hour or until nuts are toasted. Using wooden spoon, break up clumps. Let stand on sheet on rack for 15 to 30 minutes or until cooled completely; transfer to airtight container. (Nuts can be stored at room temp for up to 5 days.)

SUGARED GOOBERS

2 cups raw peanuts

1 cup granulated sugar

1/2 cup water

In heavy saucepan or fry pan combine nuts, sugar and water. Place over medium heat; cook and stir until mixture crystallizes and coats nuts. (Crystallization occurs suddenly after it reaches a particular turning point so be prepared.) Spread coated nuts on buttered cookie sheet and sprinkle lightly with salt. (Transfer nuts with slotted spoon or turner to avoid loose granules.) Bake at 300 degrees for 15 minutes; turn or stir nuts and bake for an additional 15 minutes. Cool and store in covered container or Ziplock bags. I include gift containers of these nuts in my Christmas baskets.

SUPER SPICED PECANS

3 tablespoons butter
3 tablespoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon garlic powder
1/4 teaspoon cayenne
1 dash bottled pepper sauce
1 pound pecan halves

In heavy skillet, melt butter. Stir in seasonings. Add pecans; toss until nuts are well coated. Place at 300 degrees for 20 to 25 minutes, stirring often until nuts are brown and crisp. Yields: 4 cups

SWEDISH NUTS

1 cup sugar

1 cup pecans

1 cup cashews

1 cup walnuts

1/2 cup whole almonds

1/2 cup butter

2 egg whites

1/2 teaspoon salt

Add sugar and salt to egg whites. Beat till stiff peaks form and very stiff and thick. Fold nuts into meringue. Melt butter in 13X9X2-inch pan. Stir mixture into melted butter. Bake at 325 degrees F for at least 30 minutes. Stir every 10 minutes during baking, until no butter remains in pan and nuts are dark and crisp. Remove from pan immediately. This sounds like a lot to do, but these are so tasty, you'll wonder why you didn't fix them sooner. Warning, they won't last long!

SWEET PICKLED CARROTS

2 pounds Carrots -- peeled

1 cup Sugar

2 cups Vinegar

1 1/2 cups Water

1 teaspoon Salt

1 Cinnamon stick

1 tablespoon Mixed pickling spice

Serve these sweet-and-sour nibbles as cocktail food or give jars of them to friends. Cook carrots in boiling water until crisp-tender. Drain. Cut carrots into 3-inch-long sticks and pack upright in small hot sterilized jars. Combine sugar, vinegar, water and salt in saucepan. Tie cinnamon stick and pickling spice in cheesecloth bag and add to vinegar mixture. Boil 5 to 8 minutes. Fill jars with boiling syrup, leaving 1/2-inch head space. Adjust lids and process in boiling water bath 30 minutes.

TACO MIX

2 tsp. instant minced onion

1 tsp chili powder

1/2 tsp. cornstarch

1/2 tsp. crushed red pepper

1/2 tsp. instant minced garlic

1/4 tsp. dried oregano leaves

Combine all ingredients. Place on six-inch square aluminum foil and fold to seal. repeat recipe to make as many packages as you need. One recipe is enough seasoning for 1lb. of hamburger. When you're ready to make tacos, brown one pound of hamburger with the taco seasoning mix. Serve with taco shells, lettuce and tomato.

THAT MUSTARD

1 1/2 ounces dry mustard

1/2 cup white vinegar

1/2 teaspoon turmeric

3/4 teaspoon salt

1/4 teaspoon mixed Italian spices

1 cup sugar

2 eggs

Mix first 5 ingredients and put in small saucepan. Add sugar and eggs and cook over low heat until thickened. Cool. Keep in refrigerator. (Serve this hot, sweet mustard with cocktail franks or cubes of cheese. Also good on sandwiches.)

"TO DIE FOR" HOT CHOCOLATE MIX

3 cups instant nonfat dry milk

2 cups semi-sweet chocolate chips (12 oz.)

Put 1 1/2 cups dry milk and 1 cup chips in food processor or blender, whirl until finely ground. If using a blender, stop motor once to scrape mixture away from blades; do not continue mixing after finely ground or the mixture may clump. Pour into bag or jar, repeat with remaining half of milk and chips. Cover tightly. Use, or store airtight up to 6 months. For each serving of hot chocolate, place 3 heaping tbsp. mix into a mug. Add 3/4 cup boiling water and stir until well combined. Makes 4-5 cups mix, enough for 12-15 servings.

VARIATIONS:

Hot Mocha Mix: Add 1/2 instant coffee powder with the dry milk.

Orange-Cinnamon Mix: Thoroughly stir in with marshmallows 1 tbsp. grated orange peel and 2 tsp. cinnamon.

Butterscotch or Peanut Butter Mix: Decrease chocolate chips to 1 cup and add 1 cup peanut butter or butterscotch chips.

Malted Milk Hot Chocolate: Instead of using all dry nonfat milk, substitute 1/2 of the nonfat dry milk with malted milk powder.

Mint Chocolate: substitute mint chocolate chips

Raspberry Chocolate: substitute raspberry chocolate chips

Milk chocolate: substitute milk chocolate chips

TORTILLAS

1 cup Master Mix

1/2 cup warm water (about)

1 cup flour

Combine and flour. Add enough warm water to make a soft dough. Knead in the bowl or on a floured surface for 2 to 3 minutes or until smooth and elastic.

Form into 1" balls. Cover balls and let rest for 10 minutes.

Roll each ball out between plastic wrap or on a floured surface to form 5" circles.

Bake on a moderately hot non-stick or lightly greased griddle or frying pan.

Cook each tortilla on one side for 15 seconds; turn and bake on second side until lightly browned.

Turn again to brown first side. Makes 8 tortillas.

TRAIL MIX COOKIE MIX

1/2 cup packed brown sugar
1/2 cup white sugar
3/4 cup wheat germ
1/3 cup quick cooking oats
1 cup raisins
1/3 cup packed flaked coconut
1/2 cup all-purpose flour
1 teaspoon baking powder

Layer ingredients in order given in a quart wide mouth canning jar. Mix the flour together with the baking powder. Press each layer firmly in place, it will be a tight fit.

Attach directions to jar:

Trail Mix Cookies

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature.

DO NOT USE DIET MARGARINE.

Mix in 1 egg, slightly beaten and 1 teaspoon vanilla. Mix until completely blended. You will need to finish mixing with your hands. Shape into walnut sized balls and place 2 inches apart on a sprayed cookie sheets. Bake at 350 degrees F (175 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling.

Makes 2 1/2 dozen cookies.

TURKEY NOODLE SOUP MIX

This is a great way to use leftover turkey.

- 1 cup uncooked fine egg noodles
- 1 1/2 Tbsp. chicken-flavored bouillon
- 1/2 tsp. ground black pepper
- 1/4 tsp. dried whole thyme
- 1/8 tsp. celery seeds
- 1/8 tsp. garlic powder
- 1 bay leaf

Combine all ingredients in a medium bowl. Store in an airtight container.

Attach this to the Jar

Turkey Noodle Soup

- 1 package Turkey Noodle Soup Mix
- 8 cups water
- 2 carrots, diced
- 2 stalks celery, diced
- 1/4 cup minced onion
- 3 cups cooked diced turkey

Combine the Turkey Noodle Soup Mix and the water in a large stockpot. Add the carrots, celery, and onion and bring to a boil. Cover the soup and reduce the heat to a simmer. Simmer for 15 minutes. Discard the bay leaf. Stir in the turkey and simmer an additional 5 minutes.

VANILLA PUDDING MIX

3 c Instant nonfat dry milk

1 ts Salt

3 c Cornstarch

1 Vanilla bean

Mix the dry milk, sugar, salt and cornstarch until the ingredients are well blended. Cut the vanilla bean into several large pieces and stir them into the mix, seeds and all. Store mix in an airtight canister or tightly covered jar.

Attach instructions to jar:

Vanilla Pudding

2 c Milk

1/2 c Pudding mix

Stir the mix in the canister before measuring out 1/2 cup mix into a saucepan. Add 2 cups milk and cook over low heat, stirring, until mixture thickens and comes to a boil. Continue stirring for 1 minute, remove from heat, and pour into individual serving dishes. Pudding will thicken further as it cools.

VARIATION:

For a richer tasting pudding, try cooking as directed after taking the pudding off the heat, stir in an egg lightly beaten with 1/2 teaspoon Vanilla Bean Extract, and 1 Tablespoon sweet butter into the pudding. Cover and let sit for a minute or two, uncover and stir, and then pour into the individual serving dishes.

VEGGIE RICE MIX:

4 cups uncooked long-grain rice
2 Tbsp instant vegetarian bouillon
2 tsp salt
4 tsp celery flakes
4 tsp onion flakes
4 tsp green pepper flakes
4 tsp red pepper flakes

Combine all ingredients in a large bowl. Stir until evenly distributed. Put about 1 1/2 cups mixture each into three 1 pint airtight containers. Label. Store in a cool, dry place. Use within 6-8 months. Makes about 4 1/2 cups of Veggie Rice Mix.

Instructions to attach to jar:

Vegetarian Rice

1 1/2 cups Veggie Rice Mix

2 cups cold water

1 tbsp butter or margarine

Combine ingredients in a medium saucepan. Bring to a boil over high heat. Cover, reduce heat and cook 15 minutes, until liquid is absorbed. Makes 4-6 servings.

VERY RICH HOT CHOCOLATE MIX

8 cups dry milk

1 pound instant chocolate drink, like Swiss Miss or Nestle's Quick

1 cup Cremora, Coffeemate, or Pream

4 heaping tablespoons powdered sugar

Mix the ingredients and put them into a plastic container or double plastic bag.

Attach to the jar:

Rich Hot Chocolate

Add 1/2 cup mix per cup of boiling water. Makes 24 cups

WARM SPICED CRANBERRY CIDER MIX

1/2 cup dried cranberries
12 cinnamon sticks
1/2 teaspoon crushed whole cloves
2 tablespoons whole allspice

In a small bowl, stir the cranberries and spices together. Store the ingredients in a jar.

Attach to the jar:

Warm Spiced Cranberry Cider

Serves 12 to 14

2 quarts apple cider

1 quart water

1 package spiced cider mix

2 oranges

1/2 pint dark rum (optional)

In a large saucepan, combine the cider, water, and mix. Heat through but do not boil. Add most of the orange slices, and rum (if using). Serve warm, garnished with the remaining orange slices.

WHITE CHOCOLATE MACADAMIA COOKIE MIX:

1 1/4 cups white sugar
1/2 cup chopped macadamia nuts
3 1.4-ounce white chocolate candy, coarsely chopped
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Mix together flour, baking soda and baking powder. Set aside. Layer ingredients in order given in a quart sized wide mouth canning jar. Press each layer down firmly in place. Add the flour mixture last.

Attach these directions to jar:

White Chocolate Macadamia Nut Cookies

Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add: 1 stick butter or margarine, softened at room temp.

DO NOT USE DIET MARGARINE.

Add in 1 egg slightly beaten and 1 teaspoon of vanilla. Mix until completely blended. You will need to finish mixing with your hands. It will take a while to mix into a smooth dough. Shape into walnut sized balls and place 2 inches apart on sprayed cookie sheets. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove to racks to finish cooling.

Makes 2 1/2 dozen cookies.

WHITE CHOCOLATE OATMEAL COOKIES

1/2 cup white chocolate chips
1/2 cup crispy rice cereal
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup packed brown sugar
1/2 cup semisweet chocolate chips
1/2 cup rolled oats
1/2 cup white sugar

In a 1 quart jar, layer the ingredients in the order listed. Pack down firmly after each addition.

Attach a tag with the following instructions:

White Chocolate Oatmeal Cookies

1. Preheat the oven to 350 degrees F (175 degrees C). 2. In a large bowl, cream 1/2 cup margarine until light and fluffy. Mix in 1 egg and 2 tablespoons water. Add the entire contents of the jar, and stir until well blended. Drop by rounded spoonfuls onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Remove from baking sheets to cool on wire racks. Makes 2 1/2 dozen.

WHITE CHOCOLATE-RAISIN COOKIE MIX

3/4 cup white sugar
1/2 cup packed brown sugar
1 cup Raisins
1/2 cup white chocolate chips
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda

Mix together the flour, baking powder and baking soda.

Layer ingredients in order given in a quart size " wide mouth " canning jar.

Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

Attach instructions to the jar:

White Chocolate-Raisin Cookies

Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE** Add 1 egg, slightly beaten and 1 teaspoon vanilla 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet. **DO NOT USE WAXED PAPER.** 5. Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

WHITE HOT CHOCOLATE MIX

A great idea for a major chocoholic

1 tsp. vanilla powder

1 tsp. dried orange peel

1/2 cup grated white chocolate or white chocolate chips

Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar

White Hot Chocolate Serves 2

1 and 1/2 cups milk

1/4 cup White Hot Chocolate Mix

In a small saucepan, heat the milk until bubbles form around the outside.

Add the White Hot Chocolate Mix and whisk until the chocolate is melted.

Continue to whisk until the mixture is hot.

ZUCCHINI BREAD

2 eggs

1/4 cup water

2/3 cup brown sugar

2 1/2 cups Master Mix

1/2 teaspoon baking soda

1/4 cup chopped nuts (optional)

1 1/4 teaspoons cinnamon

1 teaspoon vanilla

1/4 cup raisins (optional)

1 1/2 cups shredded zucchini (leave the skin on)

Beat eggs and sugar together in a bowl until well blended. Mix in soda, cinnamon, vanilla, zucchini and water. Add Master Mix and stir until dry ingredients are coated. Fold in nuts and raisins. Bake at 350oF oven for 45 to 55 minutes or until brown.